

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 81

DECEMBER 28, 1929

Reference Dept.  
7th Floor

Number 26



The advertisement features a central black box with white text. Surrounding this box are several product tins from the Continental Can Company, including Creamtex, White Champion Pure Lard, Peter Pan Peanut Butter, Morell's Snow Cap Lard, Clima Peanut Butter, Gibson's Soap Polish, and others. The tins are arranged in a way that they appear to be part of a larger display.

**'930 demands  
MODERN CONTAINERS**

The battle for sales in 1930 will be even swifter and keener than ever. Is your present package an effective weapon in meeting competition? If not, it should be—and—it can be made so.

The real utility of Continental Containers will help you to get your extra sales. They are strong and durable—easy to open—and simple to stack—approved by both dealer and customer.

Continental lithography will add definite sales value to your package . . . There is color—life—realism and spirit in the matchless lithography of Continental Containers. They demand consumer attention from the retail shelf. You will find Continental Containers are powerful, forcible advertising at the point of sale.

**CONTINENTAL CAN COMPANY, INC.**  
Executive Offices: NEW YORK: 100 E. 42nd St. CHICAGO: 111 W. Washington St.  
SAN FRANCISCO: 155 Montgomery St.

**"IT'S BETTER PACKED IN TIN"**

# *Are you satisfied with your Profits in your sausage room?*

**I**F not, you will be interested in a recent experiment to determine actual costs of producing sausage.

Write us for full details of the results of this test.

They may solve your problem!

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"BUFFALO" Silent Cutters, "BUFFALO" Mixers, "BUFFALO" Grinders, "BUFFALO" Stuffers, the SCHONLAND Patented Casing Puller and the Trunz-"BUFFALO" Bias Bacon Slicer

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 81. No. 26

DECEMBER 28, 1929

Chicago and New York

## Choosing the Refrigerated Meat Truck Body

*Packer Will Get Best Results When  
Choosing Body That Will Meet  
Service Conditions Most Efficiently*

### XI—Refining Body Design in Meat Packer's Motor Trucks

There is a place in the meat industry for both the insulated and the refrigerated truck body.

Which is the better to use?

This is a question each packer must decide for himself, considering all factors with an influence on cost of operation and maintenance, and which will affect the temperatures it is desired to maintain.

For service up to 100 miles from the plant—where door openings are few—some packers find that insulated truck bodies without refrigeration serve their needs well.

Where trucks never get more than a few miles from the plant, as a rule these trucks are operated by driver-salesmen and the meats are delivered as they are sold.

One packer has divided his refrigerated truck bodies into four compartments, in each of which certain products are carried. He finds such an arrangement an economy in peddler service. The products are readily accessible, and it is not necessary to admit warm air to all of the body interior when a retailer buys only a few or certain products.

Another packer uses refrigeration in his trucks only two months of the year. The rest of the time

the meats can be carried safely and kept in good condition in an insulated body without refrigeration. During the two months refrigeration is needed it is supplied by solid carbon dioxide placed in a metal container on the floor of the truck.

In the following article two types of refrigerated truck bodies being used successfully in the meat industry are described.

This is the fourth of a series of articles on refrigerated trucks and the eleventh in the series on the use of motor trucks in the meat industry, which have been published in THE NATIONAL PROVISIONER.

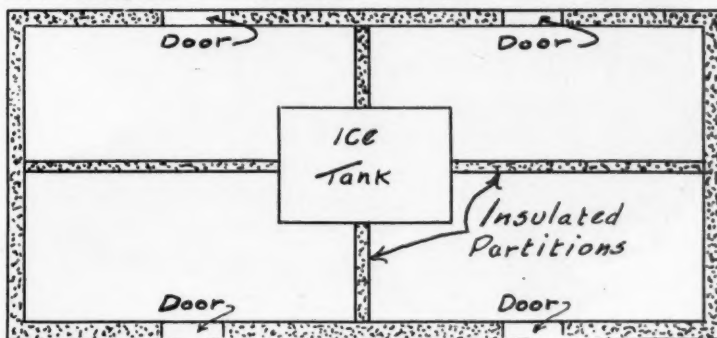
The first, "Training Motor Truck Drivers," appeared in THE NATIONAL PROVISIONER of Dec. 25, 1926; second, "Taking Care of Meat Trucks," Feb. 19, 1927; third, "Hauling Meat Animals to Market,"

April 30, 1927; fourth, "Penalties of Overloading," May 28, 1927; fifth, "Delivery Trucks as Meat Advertisers," June 18, 1927; sixth, "Managing the Fleet," Sept. 17, 1927; seventh, "Know Your Truck Operating Costs," April 14, 1928; eighth, "Improving Truck Delivery," April 27, 1928; ninth, "Refrigerated Trucks Simplify Meat Selling," June 1, 1929; tenth, "Truck Delivery Widens Packer Sales Territory," August 17, 1929.

### Refrigerated Truck Design

The meat packing industry is coming rapidly to see in insulated and refrigerated trucks means for rendering better service to customers, delivering meats in better condition and serving territories that hitherto, for lack of adequate transportation, have been closed to them.

One packer in the South had within



COMPARTMENTS IN BODY GIVE BETTER REFRIGERATING EFFICIENCY.

This diagrammatic sketch shows how one packer has arranged the interior of his refrigerated trucks in use in peddler service.

The ice tank is located in the center at the top. When it is in this position better air circulation is secured because the air has to circulate for only one-half the length of the body. Different products are carried in the different compartments. When a door is opened warm air is admitted only into one-fourth of the truck interior.

100 miles of his plant a prosperous community in which he had not sold a pound of meat. He could reach it by railroad only by a long, round-about route. The condition of the roads between his plant and the city in question prevented trucking meat to it.

The result was that the meat supply for the city came from branch houses of other packers several hundred miles away.

Recently the highway between this packer's city and the town in question was improved. This gave the packer an opportunity to open up a new territory. Through the use of insulated trucks he was able to deliver meats to the community much quicker and cheaper than other packers could deliver them and to render to retailers a better quality of service. The result was that he was not long in securing the major portion of the business of that town.

#### Type Depends on Service.

Other local packers have had similar experiences, and one at least—L. A. Frey & Sons, Inc., New Orleans, La.—is using refrigerated trucks for city delivery of meats and meat products with much success.

How this packer operates this service was described in the June 1, 1929, issue of THE NATIONAL PROVISIONER.

Insulated and refrigerated trucks can be used in such a variety of service and under such varying conditions that the greatest economy probably will be secured only when all factors that influence results are considered carefully, and the truck decided on and the body selected to meet these conditions best.

Character of merchandise handled,

outside summer and winter temperatures, lengths of routes, number of stops, character of highways over which trucks operate, quantity to be carried on one trip,—these are only some of the considerations that will determine the size of the truck, whether or not the body will be refrigerated, size and location of doors and other details of design.

It is obvious that no one type of body design will meet efficiently all characters of service, and all conditions under which an insulated or refrigerated truck might operate. And as experience is gained and operating data becomes available it is to be expected that improvements in details of design will be made.

#### New Type Truck Designed.

Greater insulating efficiency with less weight, ice tanks located so that the greatest refrigerating effect will be obtained with the least ice meltage, and with less effort for reicing, and doors so constructed and placed that there will be less air leakage through them and more convenient access to the truck contents—these are some of the details to which the industry is giving attention at this time.

In the refrigerated trucks of L. A. Frey & Sons, Inc., New Orleans, La., mention of which was made previously, a radical departure from standard insulated truck body construction was made. Instead of one of the commonly-used insulating materials, this company installed celotex in two layers on the top, bottom, sides and ends.

Since this article appeared in print, the company has made additional pur-

chases of refrigerated trucks, the body design and the construction of the newer vehicles being essentially different from those described previously in THE NATIONAL PROVISIONER.

#### Four Compartments in Body.

In the older trucks the ice and salt container was placed above the driver's cab. In the new vehicles the ice tank is placed across the center of the truck. The interior is divided by a longitudinal and cross insulated partition into four compartments. Door openings are at the sides. Better refrigerating efficiency is possible, as the air circulates for one-half of the length of the body instead of the length of the body, as is the case when the ice container is placed at one end.

In this case, also, celotex is used as the insulating material. This is applied as follows: A layer of the material was placed on the body. On top of this was placed another layer coated heavily with tar. A third layer, also coated with tar, was placed on the second layer. Over the three layers of the insulation was placed pressboard, also coated with tar. Doors are made up in the same manner.

Severin L. Frey, president of the company, states that his experience with this new truck has been much more favorable than with any of the company's other insulated vehicles.

A refrigerated body design finding considerable favor in the meat trade in the East has ice and brine tanks at both ends of the body at the top. These are accessible from the top of the body by means of two insulated hatchways through which the tanks are loaded.

#### One Icing Lasts 24 Hours.

By using two ice tanks instead of one, the size of the tanks can be made smaller, and by placing a tank at each end of the body a better refrigerating effect is obtained, because the cold air has to circulate only half the length of the truck body.

Packers using this type of body say that 600 lbs. of ice and salt—300 lbs. in each tank—are sufficient to keep the truck body refrigerated for 24 hours. The melting brine is drained away from the tanks by drain pipes controlled by brass valves under the tanks. The overflow is also taken care of by these pipes.

Other details of design of this body are of interest to the packer who is using refrigerated truck bodies or is planning to use them.

The bottom of the body is constructed in four sections. The upper, or working body, is used to protect the drain underneath it, there being an air space between it and the drain. This bottom

(Continued on page 47.)



TYPE OF REFRIGERATED TRUCK POPULAR IN THE EAST.

In the case of this truck design by the Meyer Body Co., Buffalo, N. Y., the ice tanks are installed at each end. Icing is done through insulated hatchways in the top. By using two tanks a better circulation of air is obtained in the body and head room is increased. One icing with 600 lbs. of ice and salt is sufficient to maintain a low temperature within the truck body for twenty-four hours.



## How Census of Distribution Will Help Business

What is the Census of Distribution?

Why should busy packers and others in the meat industry concern themselves with the gathering of government statistics?

Why should they take their time and the time of employees furnishing the figures of their business?

There are important reasons—vital to every business man—why he should cooperate in the taking of this census by furnishing full and accurate information about his business. The information is confidential, with no possibility of its becoming available to any competitor.

Perhaps every operator in the meat industry is coming to realize that he can no longer stand alone.

### Business Must Keep Posted.

He knows that more and more he is affected by what others in the industry do, by the conditions of business generally as reflected in the quantity of meat consumers buy and in the prices they will pay, and that his success is overshadowed by the man who is better informed than he is.

"An informed leadership is vital to the continuing business prosperity of the United States," the Committee on Recent Economic Changes said in summing up its recommendations to the business men of America in its report made last spring.

This is just as applicable to individual business men in the meat industry as to any other business man. To secure this informed leadership more information is necessary. More must be known about sales, the volume of sales, and the possibility of sales.

"To secure an intimate knowledge of sales we need to secure more basic figures on distribution. Hence the Census of Distribution," a leading business man said.

### Objects of This Census.

The important objectives of the Census of Distribution have been outlined by Frederick M. Feiker, chairman of the Census Advisory Committee, who is also managing director of the Associated Business Papers, as follows:

1. A statistical count of the number of distributors classified as to class, size, number of employees and volume of business.

2. Classification of the volume of sales by commodities, geographical units and establishments.

3. Use of the statistics from the point of view of establishing market possibilities and sales quotas, both by groups and individual producers.

4. Use by trade association groups representing wholesale, retail and service outlets who seek to analyze the relation between their volume and the volume of other commodities, or between the sectional demands within the distribution of one class of commodities.

5. Use by the individual distributor or producer who seeks to make comparison between his own volume and the volume of business of his group either considered nationally or in the case of the retailer locally.

6. The assembly of such statistics as are proposed, whereby social or economic groups having as their objective studies in living costs or housing costs, living and standards, etc., would seek to find in these statistics totals for comparison which they would put to broad public use.

### Business Leaders Are Helping.

This advisory committee, cooperating with officials of the Department of Commerce in the preparation of plans for taking the Census of Distribution, is composed entirely of business men. The advice of these men has been sought because they know what kind of information business needs. The information asked in the Census of Distribution, therefore, will be the kind which in the aggregate will enable every industry and every company

within that industry to develop a better informed leadership.

Mr. Feiker explains the Census of Distribution and its value to the business man, as follows:

### Value of Census to Business.

"The coming Census of Distribution, to be taken for the first time in the United States, by the Bureau of the Census during the year 1930, constitutes one of the great fundamental co-operative undertakings to forward business. It was recommended by many groups of business men to President Hoover while he was secretary of commerce. Of the several services to business undertaken by the department none will have more far-reaching possibilities in the elimination of waste than this coming census. In filling out the list of questions which manufacturers, merchants and wholesalers will be asked to answer in the early spring months, all will be participating in a great co-operative movement for common good.

"This census has been long in coming. Seven years ago the Secretary of Commerce, seeking the counsel of business men as to what they wanted from government, established in the Department of Commerce a series of fact-finding undertakings. These undertakings included inquiries into areas of waste in both sales and manufacturing and many programs were started for co-operative trade development both in foreign and domestic fields. Many of these undertakings indicated the need of more exact knowledge on distribution. Committees from various trade bodies pointed out especially the lack of a knowledge of the number, classes and sales volumes of various types and classes of distributors, both wholesalers, retailers and manufacturers.

"Interest and understanding grew and finally at a Conference on Distribution, called by the United States Chamber of Commerce, the Secretary of Commerce was requested to appoint a general committee to consider the ways and means for the more complete collection of business figures.

### Policies Carefully Planned.

"The committee, after several meetings and full discussion, approved the taking of an experimental census in eleven cities. This experimental census indicated not only what could be expected of such a census but also what could not be expected.

"For two years leaders of organized business representing retail, wholesale, manufacturing, publishing, and advertising, have participated in establishing the policies for the coming census. Every business man therefore will know that this undertaking comes from the desire of business itself to get a truer picture of distribution.

"There is not time in this brief review to present the proposed census in detail. In June of this year the Secretary of Commerce appointed an Advisory Committee to the Census of Distribution.

"This committee, acting with scores of other representatives of trades, has made recommendations as to the scope and character of the census by which the Secretary of Commerce and the



FREDERICK M. FEIKER.

Chairman of the President's Census Advisory Committee and managing director of the Associated Business Papers.

Director of the Census have been guided in their final decisions.

"This is the first Census of Distribution. It will not be perfect. It will depend for its value on the co-operation of all business men.

#### Classified Facts Developed.

"The task is a tremendous one. Broadly there are two objectives: The census will supply a classified body of business facts on:

"(a) The number of retailers by different lines;

"(b) The volume of their business;

"(c) Some classification of commodities they sell;

"(d) Some beginnings of knowledge of the volume of commodities which are sold through different trades;

"(e) Some comparison between the volume of sales of one class of trade and another in different territories;

"(f) More basic information for the manufacturer in formulating sales quotas;

"(g) More facts for jobbers and retailers on the volume of business and the percentages they handle.

"It will start all business men thinking about sales costs. I am not sure but that the first census will be most valuable as a stimulation to finding sales costs. I have believed that the dismal but necessary practices of cost accounting were set forward by the income tax blanks. Once a year, anyway, we have to know where we stand—did we make or lose money? The enforced balance sheet, known as the "income tax schedule" may be said to be, in that sense, an educational document.

"The new census will be an enumeration or count and not a survey. It will not be a market analysis. But it should supply information by which trade groups and individuals may make comparisons with their own records.

"The President cannot interview three million men at the White House, but in effect 3,000,000 men, through the coming census will register their knowledge of the facts of their own business and so provide a basic compilation which will have far-reaching importance in the future business progress of the United States."

#### LAMB CAMPAIGN IN NEW START.

The national campaign in behalf of lamb, sponsored by lamb interests and conducted upon their request by the National Live Stock and Meat Board for more than two years past, has been given new impetus by the announcement of lamb feeders of Colorado and Nebraska that a fund of \$8,000, the largest yet raised, is now available for future work, and that this fund may be made even larger.

The lamb campaign was launched as an experiment in September of 1927. The presence at that time of an exceptionally large supply of heavy lambs and the problem of moving these lambs to market prompted the program. The National Wool Growers' Association was the original sponsor and later was joined by the lamb feeders of Colorado and Nebraska. The experiment soon proved its worth and has developed into a sweeping educational program of national proportions which, according to veterans in the meat business, has been one of the most constructive and effective undertakings in the history of the industry, with almost unlimited possibilities for future accomplishment.

Modern methods of cutting lamb, which are being demonstrated for the mutual benefit of the lamb producing and feeding industry, the packer, the retailer and the consumer, educational literature on lamb, radio talks and other activities and material have developed and are still developing a lamb consciousness throughout the country such as never existed before.

Activities are now going forward for continuation of the campaign for the new year. The National Live Stock and Meat Board announces an intensive itinerary of cities to be visited during the months of January and February. In this list are a number of selected cities in the Middle West, with emphasis placed on the heavy consuming centers

of the East. Following is the itinerary to date: Kalamazoo, Mich., Jan. 2-3-4; Battle Creek, Mich., Jan. 6-7; Syracuse, N. Y., Jan. 8-9-10-11; Detroit, Mich., Jan. 13; La Fayette, Ind., Jan. 14-15; Evansville, Ind., Jan. 16-17-18; Lexington, Ky., Jan. 20-21-22; Washington, D. C., Jan. 23-24-25; Johnstown, Pa., Jan. 27-28-29; Newcastle, Pa., Jan. 30-31-Feb. 1; E. Lansing, Mich., Feb. 3-4-5; Columbus, Ohio, Feb. 6-7-8; Altoona, Pa., Feb. 10-11-12; Chicago, Ill., Feb. 13-14-15; Harrisburg, Pa., Feb. 17-18-19; Scranton, Pa., Feb. 20-21-22; Wilkes Barre, Pa., Feb. 24-25-26; Bethlehem, Pa., Feb. 27-28-Mar. 1; Allentown, Pa., Mar. 3-4-5; Reading, Pa., Mar. 6-7-8.

The Board is receiving more requests for lamb cutting demonstrations than it is able to fill with present facilities. Meetings for the past and for the future include meat retailers, packers, hotel and restaurant associations, women's clubs, high school and college home economics classes, chambers of commerce, other business men groups, etc.

"This will be a big year for the lamb campaign," said F. R. Marshall, secretary of the National Wool Growers' Association. "Past experience has shown that the nation is hungry for more knowledge on lamb. The campaign in the past has developed more interest and real enthusiasm both on the part of the trade and the consumer than ever before. Retailers, packers, hotel and restaurant men, and others who deal in meats, have been quick to grasp the importance and value of this work being done by the lamb producers and feeders."

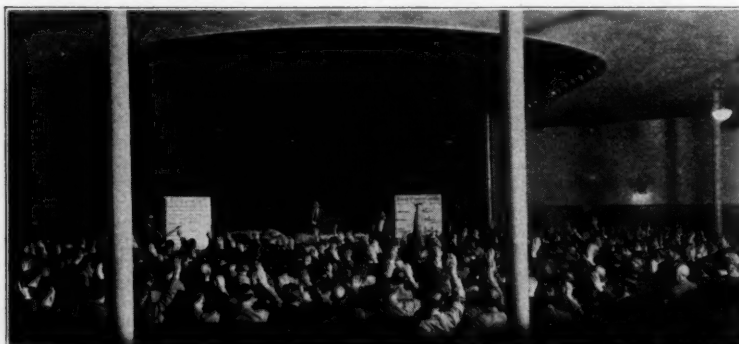
#### STAHL-MEYER PAYS ON COMMON.

Stahl-Meyer, Inc., has declared initial dividend on its common stock of 30c, payable January 1st, 1930, to stockholders of record on December 27. At this rate the common stock will be placed on the basis of \$1.20 per share per annum. The board of directors also declared the usual quarterly dividend of \$1.50 on the preferred 6 per cent stock, payable January 1 to stockholders of record on December 20th.

In a recent statement, George A. Schmidt, president of the company, stated that present inventories have been accumulated on an extremely satisfactory price basis, and that he looks forward with confidence to increasing the earnings during the coming year as the outlook for 1930 appears decidedly encouraging.

#### PACKER SELLS RETAIL STORES.

The Canadian Packing Company Limited has sold its eleven retail stores in Ottawa to the Dominion Stores Limited, the latter having thus added retail establishments selling meats, fish, fruits and vegetables to its chain of grocery stores. New equipment including the latest refrigeration systems is to be installed in the stores just taken over. William Fleming will be superintendent of the remodelled stores.



SHOWING TRADE HOW TO MERCHANDISE MEAT.

Packers and retailers of Lima, Ohio, turn out in force to attend meat demonstration school being sponsored in Ohio by Ohio State University and the National Live Stock and Meat Board. The school is conducted by Prof. F. H. Helmreich of Ohio State University, with the aid of D. W. Hartzell and Max Cullen of the National Live Stock and Meat Board as demonstrators.

## Cudahy Sales Volume Increases for Past Three Years

Sales of the Cudahy Packing Company for the fiscal year ended November 2, 1929, totaled \$267,960,000, and were \$16,810,000 larger than those of the previous fiscal year, and \$34,635,000 larger than the 1927 volume.

Profit for the year amounted to \$2,512,850.59, an increase of \$158,891 over the 1928 net, despite the unfavorable closing months of the year. This profit was somewhat below the average, it is pointed out, but the statement indicates that the affairs of the company are in good shape, and show quite a marked improvement for the year.

Current liabilities decreased during the year from \$21,079,013.66 to \$16,571,837.35, and the funded debt was reduced \$720,000 by retirement through the sinking fund.

Stocks on hand were reported to be well cleaned up, the inventories showing a reduction since the close of the last fiscal year of over \$2,747,000.

### No Signs of Falling Off.

In presenting the statement E. A. Cudahy, chairman of the board, said that demand for the company's product was well sustained throughout the year, but that the margin between cost and market prices was unusually narrow on account of the prevailing high prices of livestock.

"I do not apprehend any falling off in our business as the result of the recent drastic decline in security prices," Mr. Cudahy said.

"There is certainly no evidence of it yet. But even assuming that the effect of this decline on industrial activity is more serious than now appears probable, it should be borne in mind that our profits are not dependent on general prosperity. There is little chance of any substantial falling off in meat consumption."

Mr. Cudahy said that although the company's stock was selling below par at the time the statement was released, the organization is in a stronger financial position than it was a year ago, there being an asset value of \$70 behind each \$50 share.

"Our growth has been steady rather than spectacular," Mr. Cudahy continued. "Forty years ago the company had a capital of \$750,000, operated one small packing house at South Omaha, and its sales for the year were less than \$10,000.00. Today it owns and operates nine packing plants and, in addition, numerous refineries, oleomargarine and produce plants, and its sales for 1929 were approximately \$268,000,000.

"In viewing this growth I cannot but look forward with confidence to the future of the company, and I feel justified in saying that at no time in our career have we been so soundly and efficiently organized as at present."

### Balance Sheet for Year.

The balance sheet as of November 2, 1929, is as follows:

ASSETS.	
Current and Working Assets:	
Cash .....	\$ 7,720,904.64
Accounts receivable ..	11,933,585.26
Notes receivable ..	100,741.26
Advances on purchases .....	285,569.68
Inventory—Product, merchandise and supplies, valued at cost or market whichever is lower or market where cost uncertain .....	21,823,099.34
Unexpired insurance ..	184,197.32
Prepaid interest ..	128,629.84
	\$42,176,727.29
Investments:	
Stocks and bonds ..	572,566.17
Fixed Assets:	
Real estate, buildings, machinery, etc.—packing and other manufacturing plants .....	\$31,918,834.98
Sales branches ..	6,858,935.49
Car and refrigerator line .....	3,102,435.20
	\$41,880,205.67
Less: Reserve for depreciation .....	6,512,787.14
	\$35,367,418.53
O. D. C. advertising investment ..	750,000.00
	36,117,418.53
Bond and Note Discount (Being amortized) ..	604,173.85
	\$70,560,885.84
LIABILITIES.	
Current and Accrued Liabilities:	
Notes payable .....	\$14,370,287.38
Accounts payable ..	1,729,224.87
Bond and note interest accrued ..	231,325.60
Reserve for federal taxes .....	241,000.00
	\$16,571,837.35

Sinking Fund 5½% Gold Debentures, Due October 1, 1937:	
Authorized and issued .....	\$15,000,000.00
Less: Retired through sinking fund .....	2,400,000.00
	12,600,000.00
5% First Mortgage Gold Bonds, Due 1946:	
Authorized and issued .....	\$12,000,000.00
Less: Retired through sinking fund .....	4,000,000.00
	7,991,000.00
Capital Stock:	
Preferred stock 6% cumulative, \$100 par value — authorized and outstanding .....	\$ 2,000,000.00
Preferred stock 7% cumulative \$100 par value — authorized and outstanding .....	6,550,500.00
Common stock, \$50 par value — authorized .....	\$36,449,500.00
Outstanding .....	23,374,450.00
	\$31,924,950.00
Surplus .....	\$10,366,239.90
Profit for year .....	2,512,850.59
	\$12,879,090.49
Dividends declared and paid .....	2,405,962.00
	\$10,473,098.49
	42,398,048.49
	\$79,560,885.84
Income Account.	
For the fiscal year ended November 2, 1929:	
Sales .....	\$267,960,185.18
Paid for live stock .....	172,857,623.61
Expense of manufacturing and selling, including cost of materials, supplies and freight .....	80,054,715.50
	261,912,339.20
Net earnings before deducting depreciation and interest .....	\$ 6,047,845.98
Provision for depreciation .....	1,169,068.87
	\$ 4,878,777.61
Miscellaneous income .....	281,779.49
	\$ 5,169,957.10
Interest on bonds, notes and other borrowed money (including amortization of discount on funded debt) .....	2,406,106.51
Net profit for year before providing for federal income taxes .....	\$ 2,753,850.59
Reserved for federal income taxes ..	241,000.00
Net profit for year .....	\$ 2,512,850.59

## Commerce Head Continues Efforts to Eliminate Waste

Efforts being made to eliminate some portion of the estimated \$8,000,000,000 in waste in distribution are outlined briefly in the annual report of the Secretary of Commerce for 1929.

These efforts are directed toward such wastes as excessive expenditure in sales promotive efforts without adequate information as to prospects in a given market; disorderly marketing; haphazard procedure in retail merchandising; extravagant delivery services; and unwise credit methods.

A number of researches have been inaugurated with this purpose in view, the report points out, important among which are the national regional market surveys in which the United States has

been divided into nine regions for detailed analysis of local commercial factors.

Another research is the distribution cost analysis which approaches this subject from the standpoint of the cost of handling individual items or performing individual services.

The purpose of the retail credit survey is to find some means of eliminating the staggering losses to business which are estimated to total \$1,000,000,000 attributable to credit losses. A large part of the cost of distribution is believed to come from the cost of extending credit.

Another important survey being made has to do with the relation between



the condition of productive equipment and profits. The replacement of machinery which, in point of service may have many years of usefulness but which is incapable of satisfying the latest fancies of the consumer market or competing with more recent and improved machinery, has been a difficult point for manufacturers and has prompted requests for a study of this problem.

The important phases of the industrial equipment studies are:

(1) To bring out facts showing the relation of equipment obsolescence to production costs, and

(2) To discover, if possible, a means for correctly evaluating and providing for obsolescence in costs accounting.

The first result is expected to be obtained by the study of machinery among manufacturers of the same. The second result is expected from an investigation among the users of such machinery.

In addition to this type of industrial survey, related studies are being made, designed to show the correlation between production, sales, and stock on hand of various industrial products, and to reveal past and present trends in consumption of particular sizes for which there is a demand.

These two types of industrial survey, it is hoped, will enable the elimination of wasteful practices with respect to equipment purchase and replacement, and by pointing the way to coordination of productive capacity and output with market demand.

An effort to outline logical trading areas is also being made by the department, also the provision of basic market data upon which sales or advertising quotas may be set by any concern scientifically and with a minimum of guesswork.

The report points out that the output of American industry during the fiscal year ended June 30 was the highest ever attained. Although business was not characterized by the activity of the war period and the succeeding boom, the actual production of commodities and services was larger.

Steadiness was regarded as a conspicuous and gratifying feature of American business during the last eight years, the period being characterized neither by sharp booms nor sharp slumps. With only a few minor recessions, the upward trend of production and consumption has been gradual but considerable.

This steadiness is attributed in large measure to greater knowledge and wider use of current facts on industry and commerce. This has provided executives with a basis for combating industrial and commercial wastes which

until recently could be directly attributed to the lack of facts in the establishment of production and merchandising policies.

With the growing complexity of business and the rising interdependence between one industry and another, the business executive must not only know how his own firm is progressing but also how his industry and business and industry generally are progressing; he must know the buying conditions of his customers as well as the conditions within his raw-material markets; he must know of conditions surrounding the credit structure and of the employment conditions within his potential market and how these and a thousand other factors may affect the welfare of his own business. In short, he can not know too much if he will effectively withstand the hazards which rapidly changing conditions are bringing forward.

Steadiness of price levels also has prevailed for some time and the high activity of business in the past fiscal year was accompanied by no general upward trend of prices.

The export trade of the United States during the fiscal year under report was 10 per cent greater in value than the year before and 43 per cent greater than in 1921-22. When adjustment is made for changes in prices, sales of the past year materially exceeded the foreign sales in any previous fiscal year in the history of the country.

#### PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Dec. 24, 1929, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Dec. 18, or nearest previous date:

	Sales Week ended Dec. 24.	High. Dec. 24.	Low. Dec. 24.	—Close— Dec. 18.
Amal. Leather...	200	20	20	20 3/4
Do. Pfd. ....	200	20	20	20 3/4
Amer. H. & L. ....	1,200	30	30	30 3/4
Do. Pfd. ....	1,200	30	30	30 3/4
Amer. Stra. ....	2,800	45 1/2	45	45 1/2
Armour A. ....	27,900	5 1/2	5 1/2	5 1/2
Do. B. ....	22,800	3 1/4	2 1/2	3 1/4
Do. Pfd. ....	2,800	62	61 1/2	62
Do. Del. Pfd. ....	500	80 1/2	80 1/2	81
Barnett Leather...	700	2 1/2	2 1/2	2 1/2
Beechnut Pack. ....	1,000	60	60	60 1/2
Chick. C. Oil. ....	2,100	26 1/2	26	26 1/2
Childs Co. ....	9,300	60 1/2	58 1/2	60 1/2
Cudahy Pack. ....	6,100	48	47 1/2	47 1/2
First Nat. Stra. ....	18,300	51	50	50 1/2
Gen. Foods ....	42,800	47 1/2	46 1/2	46 1/2
Gobel Co. ....	24,900	15	13 1/2	14
Gr. A. & P. Int. Pfd. ....	1,500	125 1/2	125 1/2	125 1/2
Do. new ....	500	236	236	240
Hormel, G. A. ....	1,450	33 1/2	33	33 1/2
Hygrade Food ....	3,000	11 1/2	10 1/2	11
Kroger G. & B. ....	53,700	43	41	42 1/2
Libby McNeill ....	2,650	17	16 1/2	16 1/2
MacMarr Stra. ....	700	23 1/2	23 1/2	23 1/2
Oscar Mayer ....	750	10 1/2	10 1/2	10 1/2
M. & H. Pfd. ....	250	38	36	38
Morrell & Co. ....	2,260	57	57	57 1/2
Nat. Food Pr. A. ....	100	18 1/2	18 1/2	18 1/2
Do. B. ....	100	18 1/2	18 1/2	18 1/2
Nat. Leather ....	3,750	1 1/2	1 1/2	1 1/2
Nat. Tea ....	7,000	35 1/2	34 1/2	35
Proc. & Gamb. ....	10,200	55	53 1/2	54 1/2
Rath Pack. ....	300	23 1/2	23 1/2	23 1/2
Safeway Stra. ....	30,200	110 1/2	107 1/2	108 1/2
Do. 6% Pfd. ....	70	97	97	97 1/2
Do. 7% Pfd. ....	220	105	105	105
Strauss-R. Stra. ....	400	14 1/2	14	14 1/2
Swift & Co. ....	2,100	133 1/2	133	133 1/2
Do. Int. ....	14,050	36	36	36 1/2
Trans. Pork ....	2,700	24 1/2	24	24 1/2
U. S. Cold Stor. ....	50	37	37	37 1/2
U. S. Leather ....	8,900	7 1/2	6 1/2	6 1/2
Do. A. ....	3,600	16 1/2	15 1/2	15 1/2
Do. Pr. Pfd. ....	1,100	82 1/2	82 1/2	83 1/2
Wesson Oil ....	2,100	24	24	24 1/2
Do. Pfd. ....	1,700	51 1/2	51 1/2	52 1/2
Wilson & Co. ....	4,800	3 1/2	3 1/2	3 1/2
Do. A. ....	1,600	7 1/2	7 1/2	7 1/2
Do. Pfd. ....	300	44 1/2	44 1/2	44 1/2

#### CHAIN STORE NOTES.

Safeway Stores, Inc., has sold 20,000 shares of its 6 per cent preferred stock to Merrill, Lynch & Co., to reimburse the treasury in part for capital expenditures of 1929. Delivery will take place before the end of the year. Merrill, Lynch & Co. will exercise the warrants attached to the stock, which is the same series as the present 6 per cent preferred, of which 39,150 shares are outstanding. Safeway then will receive an option to buy back the common stock created for offering to its employees. Safeway's policy is to distribute as much of its common stock as possible among its employees. The original Skaggs Company, now a part of the Safeway chain, was owned largely by employees. Last spring Safeway's employees bought approximately \$3,000,000 of common stock from the company's treasury at \$140 a share.

For the four weeks ended Nov. 30 the Jewel Tea Company, Inc., reported sales of \$1,386,469, against \$1,370,971 in the corresponding weeks last year, an increase of 1.13 per cent. For the first forty-eight weeks of this year, sales were \$15,384,805, against \$14,575,683 for the same period of 1928, an increase of 5.55 per cent.

John A. Hartford, president of the Great Atlantic and Pacific Tea Company, was elected to the board of managers of the Girard Trust Company of Philadelphia at its recent meeting.

The D. Pender Grocery Company declared an extra dividend of 25 cents on Class B in addition to the regular quarterly of 25 cents.

#### FINANCIAL NOTES.

Net profits of the H. C. Bohack Company, Inc., during November, 1929, were \$90,814, an increase of 96 per cent over the same month last year. Gross sales for the month were \$2,352,115, an increase of 10.22 per cent over the corresponding month last year. For the ten months ended with November, 1929, gross sales were \$23,542,200, compared with \$20,843,469 during the same period in 1928. For this period the net profit was \$729,400, compared with \$329,977 during the first ten months of last year.

Wesson Oil and Snowdrift, including subsidiaries, for the quarter ended November 30 reports net profits of \$758,177 after depreciation and federal taxes, equal after preferred dividends to 59c a share on the 600,000 shares of common stock, compared with \$629,255 or 38c a common share in the like period of 1928.

#### BELGIAN HOG SLAUGHTER.

Hog slaughter in Belgium during the month of September, 1929, was 13,312 head, reports the U. S. Department of Commerce. The total slaughter for the nine months ending September, 1929, was 146,150 head.

#### LATVIAN HOG CENSUS.

The Latvian government census for 1929 reveals the number of hogs as 387,700 head, a decline of 99,600 since 1925, according to the U. S. Department of Commerce.



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## One-Sided Judgment

A new method, process or piece of equipment should be considered only in relation to the business as a whole, and not solely on what it may or may not do for one or a few departments of the plant.

Superintendents and foremen often object to an innovation because of the immediate effect it will have on their departments. They are sincere as far as they see and figure, which is seldom beyond their immediate sphere of contact and interest. Quite often their objections assume less importance when other factors are taken into consideration.

Recently the man in charge of the truck fleet of a large meat plant fought vigorously against the adoption of insulated and refrigerated trucks. He backed up his arguments with an array of figures showing a large increase in the overhead and maintenance costs of the delivery fleet.

According to his reasoning the cost of delivery would be increased materially. He was right to the extent that if these trucks were purchased his department costs would show a marked increase.

But he did not look beyond his department. Had his recommendations been followed this company never would have purchased insulated and refrigerated trucks. The advantages to be gained through their use were so important, and so far overshadowed the relatively unimportant increase in delivery costs, that they were purchased and placed in operation.

One packer recently expressed the opinion that if packers had placed less complete dependence on the opinions of department heads when new methods, processes and equipment were up for consideration many plants would be a great deal more efficient than they are today.

In his plant a rather radical procedure in this respect has been inaugurated. Final decisions on new methods and machines are in the hands of a committee composed of men competent to judge fairly and without bias. The committee is picked for individual initiative and ability.

The opinions of foremen and super-

intendents are sought and taken into consideration, but the final decision rests on whether or not the contemplated move would benefit the business as a whole. If not it is turned down. If it will the decision of the committee is favorable, regardless of the effect it might have on any one portion of the business alone.

## Beef and Lamb Supplies

Supplies of fed cattle and lambs will be as large as those of a year ago during the first four months of 1930 if the number of feeders stocked indicate the available supply.

More cattle went into the feedlot in November than for any November since 1923, and for the five months ended with November the total number is slightly larger than for the similar period in 1928, when the number of cattle going back to the country for further feed was large.

Indications are that cattle feeding west of the Rockies will be somewhat more limited than last year, but in practically all feeding areas east of the Rockies the numbers are equivalent to or larger than those of a year ago.

In the case of lambs, there is increases in the number going on feed both in the Corn Belt and in Colorado and Nebraska feeding areas. On the Pacific Coast the numbers are larger with the exception of the supplies in Washington and Oregon, which show considerable decline.

While the number of cattle going on feed is larger, the average weight of these cattle is less, indicating thereby that more handyweight fed cattle will be available during the late winter and spring months than appeared in the runs a year previous. The percentage of calves shipped to feedlots was large, being more than 70 per cent greater in the five months period than in the same period of 1928.

Prospects are, therefore, for at least a normal supply of good beef and lamb to supplement what promises to be an equally normal offering of fresh and cured pork products.

With all kinds of meats available in fair quantities it can be expected that the price level will settle at a point that will stimulate the greatest consumer demand.

# Practical Points for the Trade

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## Making Blood Albumin

The manager of a public abattoir is trying to figure whether or not it would pay him to manufacture blood albumin. He says:

Editor The National Provisioner:

We slaughter considerable numbers of animals in our public abattoir, and so far have made no use of the blood except in the manufacture of fertilizer or animal feed.

We are wondering if it would pay us to attempt to manufacture blood albumin, and would like to have you send us information regarding the modern methods in use.

In the manufacture of blood albumin success depends upon complete separation of the serum from the other parts of the blood without any change in the physical make-up.

The manufacture of albumin is a highly technical process and one that requires careful supervision throughout. While albumin is a profitable by-product of animal slaughter, the technique of manufacture has been sufficiently difficult to slow up the production of this by-product.

The blood must be handled quickly and be kept free from contamination. If it is not kept pure there is likely to be partial destruction of the red corpuscles, which makes impossible the manufacture of a light colored albumin.

The methods of preparing the serum are: (1) by clotting; (2) by centrifugalizing and defibrinating.

### The Clotting Method.

When the clotting method is used the blood is caught direct from the sticking wound and placed in heavily galvanized sheet steel pans, where it is left until it clots. The pans are then taken to the cooler and the clots transferred to screens. Pans 16 in. by 20 in. by 4 in. have been found to be of convenient size.

The clotting of the blood in these pans is sometimes assisted by the addition of calcium salts.

The screens to which the pans are transferred are made of heavy galvanized iron of  $\frac{1}{4}$  in. mesh. This is attached to wooden frames with reinforced corners, and slide on double decked table frames covered with galvanized steel. These are placed in chill rooms where the serum draining from the clots falls through the screens and is caught below.

In order to hasten the draining the clots are cut. The first serum which drains through is dark and from it a red to black albumin is made. The next drainage is medium red-brown and the last is straw-colored.

This serum may, if desired, be drawn off by merely tilting the collecting pans.

The red corpuscles that remain in the serum that is drained away from the pans are removed by running the serum through centrifugal separators. Some manufacturers think it is best to let the serum ripen after the red corpuscles have been removed and before it is dried.

This system is not regarded as the most economical, and the product manufactured from this serum can not be used for edible purposes.

### The Centrifuge Method.

According to the second method of handling, as soon as the blood is collected in pans an anti-coagulant is mixed with it. This anti-coagulant should be in the pan before the blood is put in and must be mixed with it immediately. Otherwise some coagulation will take place. After the addition of citrate or heparin, or some such anti-coagulant, the blood may be held for 24 hours before processing without affecting the quality of the albumin.

If the blood albumin is for edible purposes the pans are tagged with a duplicate of the tag placed on the carcass from which it is drawn, and the blood is left on the killing floor until the ani-

mal has passed federal inspection. Blood from unhealthy animals is sent to the fertilizer department.

A special knife with a tubular handle and a suitable guard is used for sticking when blood is used for this purpose, which allows the blood to run out into the container without contact with the hide of the animal.

The blood is immediately fed into a centrifuge, which separates the corpuscles from the plasma without breaking the corpuscles. Both products are discharged separately from this centrifuge.

### Defibrinating the Plasma.

The red liquor is then pumped to a specially designed spray dryer and there reduced to a powder. The plasma is pumped to storage tanks for defibrinating. This red liquor has a solid content of approximately 30 per cent and a Baumé of 12 to 15 degs.

In order to overcome the effect of the anti-coagulant which is added when the blood is drawn, it is necessary to add a large quantity of calcium salts so that the blood will clot.

The plasma is then mechanically agitated until it defibrinates and the process is completed by heating the liquor to a point below the coagulating point.

After the plasma has been defibrinated it will contain certain materials which if not removed are likely to cause rancidity in the finished product. It is necessary, therefore, to treat the serum with an extractive such as carbon tetrachloride to remove these bodies, and the serum is then passed through a centrifuge for further clarification. As the serum comes from this centrifuge it is a straw-colored liquid.

### Concentrating the Serum.

The next step is to concentrate the serum under vacuum to 15 degs. Baumé in a rapid circulation film type tubular evaporator. As blood serum foams readily when agitated a special design of evaporator is necessary.

This 15 deg. Baumé serum may be shipped as such for certain technical uses after a suitable preservative has been added. The concentrated serum which is to be further processed and to which no preservative has been added may be dried into a water soluble powder. This powder may be used for food or for technical purposes.

The same dryer may be used for this purpose which is used for drying the red hemoglobin, it being a specially designed piece of equipment.

Serum obtained by the clotting proc-

## Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

*If you do not, you are losing money every day.*

Reprints of articles on Temperature Control in the Meat Plant which ran in THE NATIONAL PROVISIONER may be had by subscribers by filling out and sending in the following coupon, together with 5c in stamps.

THE NATIONAL PROVISIONER,  
Old Colony Bldg., Chicago.  
Please send me reprints on Temperature Control in the Meat Plant.

Name .....

Address .....

City .....

Enclosed find a 5c stamp.

ess may also be dried in this dryer, in which the liquid is hurled in small jets upon the inner surface of a small cylindrical shell revolving at high speed in a current of hot dry air. This reduces the liquid to a fine dry powder. Thermostatic control is maintained over the hot air current.

#### Another Drying Method.

Another method of drying serum is to feed it upon a warm revolving drum operating in a vacuum. The important thing is to dry the blood below coagulating temperature which is 130 degs. F. This is done by drawing steam under 5 lbs. pressure through the interior of the drum under a vacuum sufficient to make the temperature of the steam vapor in the drum 120 degs. F.

The serum is fed upon the surface of the drum from a trough. The moisture is evaporated as the drum revolves and the speed of the drum is such that at the end of the revolution the serum is completely dried and is scraped from the surface of the roll by a knife.

Unconcentrated serum can be dried by spraying it into a large chamber through which heated air is blown, the powder collecting in the bottom of the chamber.

The finished serum powder contains about 6 per cent moisture, without objectionable odor or taste.

#### Centrifuge Method Better.

A larger yield is obtained by the centrifuge process than by the clotting process. By the former method the serum yield amounts to 4 to 5 lbs. of dry product per 100 lbs. of green blood, while the hemoglobin yield is about 15 lbs. of dry hemoglobin per 100 lbs. of blood.

By the centrifuge method the entire output of albumin is of a fairly good color.

A saving in labor is effected by the use of the newer or centrifuge method.

When the clotting method is used the yield is much smaller, and a little of the albumin is very light in color, about half of it is of medium color and the balance is dark red.

It should be borne in mind that in the manufacture of this product all equipment must be kept scrupulously clean and everything washed and scalded after each day's work.

### Uses for Neatsfoot Oil

An Eastern by-products executive asks the difference between two grades of neatsfoot oil for use as a harness dressing. He says:

Editor The National Provisioner:

Your market price page quotes pure neatsfoot oil and 20 deg. cold test oil. What is the difference between the two, with the idea in mind of using it as a harness dressing?

Both the pure neatsfoot oil and 20 deg. cold test oil are used largely in the textile industries and to a less extent in the leather industries. The lower grades of extra and No. 1 neatsfoot oil are used on sole leather and rough textile work. This is the grade that is commonly used by harness manufacturers to soften leathers.

### Making Spiced Beef Loaf

How is spiced beef loaf made? A manufacturer of fancy meats wants to make this product for his delicatessen trade, and says:

Editor The National Provisioner:

I would like to make a nice spiced beef loaf for distribution through delicatessen stores. I have a good trade with these people but they want new products from time to time.

This loaf is made out of lean beef, cut in small pieces and dry cured. The meat is then seasoned and cooked in a mold.

Take any good lean beef, cut it in pieces of one-quarter to one-half pound in size, and cure from 4 to 6 days.

Use a mixture of

3 lbs. salt

1 lb. sugar

2 oz. nitrate of soda

to 100 lbs. of fresh meat, and pack solid in a tierce to cure.

When ready to cook use a ham cylinder or corned beef press, lay the beef in layers, sprinkle ground allspice and cloves over each layer until the press is full. Then pull press down tight.

Have the water at the boiling point when the beef in the press is put in to cook, and keep at boiling point for one hour. Then let the temperature go down to 170 to 175 degs., and cook for 5 to 6 hours, depending on the size of the press.

When the beef is cooked cut off the

steam and run in cool water, so the presses can be taken out. See that the covers on the presses or molds are pulled down tight, then put in the cooler for 24 hours before taking out of press.

The beef loaf can then be wrapped in parchment or transparent paper and is ready for delivery to the trade.

### Pickled Lamb Tongues

How are pickled lamb tongues handled? A Central West packer who wants to produce this specialty says:

Editor The National Provisioner:

We would greatly appreciate information on the pickling of lamb tongue. We slaughter a large number of lambs and would like to make better use of some of the meat specialties produced than we have been doing in the past.

Lamb tongues that are to be pickled should be scalded and skinned before the animal heat has left the meat. After skinning they are thoroughly chilled.

Cure in sweet pickle of about 60 or 65 degs. strength at regular cellar temperatures of 36 to 40 degs. F. The tongues should be overhauled in five days. This may be done by transferring from one curing container to another, or the tierces in which they are curing can be rolled. The tongues are ready to cook in 15 to 20 days.

Cook at the boiling point for 1½ to 2 hours, then chill.

After chilling the tongues should be put in white vinegar for at least 10 days, when they are ready for repacking with spices, such as small red pepper pods, coriander seed, allspice and bay leaves. Sliced lemon may also be added, if desired.

#### COOKED MEATS WITH WINE.

Not many years ago discriminating chefs and connoisseurs of food took great pride in the delicate flavor of wine which they were able to blend skillfully with the natural flavors of a choice ham. The ability to secure just the proper amount of wine flavor was an art which helped to lift the outstanding chef from the ranks of the ordinary.

Although the use of wine in food preparation has become less common in recent years, the practice has not been forgotten. A western packer recently announced a new line of cooked meats prepared with wine. Of these container cooked products the ham is prepared with champagne. The others, which include cooked pork loin, spiced ham and spiced luncheon meat, are prepared with sherry wine. In each instance the product is cooked in an individual container where the flavor of wine is allowed to blend with the natural juices of the meat. The company secured special permission from the U. S. government to use wine in the preparation of these cooked meats.

### Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,  
Old Colony Bldg., Chicago, Ill.  
Please send me your reprint on  
"Making Dry Sausage."  
I am \_\_\_\_\_  
I am not a subscriber to THE  
NATIONAL PROVISIONER.

Name \_\_\_\_\_  
Street \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_  
5c in stamps enclosed.



## Meat Production and Consumption Statistics

Meat and livestock production and consumption for September, 1929, as compiled by the U. S. Bureau of Agricultural Economics, with comparisons:

CATTLE, CALVES, BEEF, AND VEAL.							
		September		Total or average, January-September.			
		3-year average. <sup>1</sup>	1928.	1929.	8-year average. <sup>1</sup>	1928.	1929.
Inspected slaughter.							
Cattle	854,466	764,212	752,815	6,856,787	6,237,136	6,065,655	
Calves	372,404	352,091	365,084	3,697,906	3,556,300	3,385,933	
Carcasses condemned:							
Cattle	6,456	5,568	5,101	56,329	45,372	42,043	
Calves	612	550	508	7,795	7,380	6,808	
Average live weight:							
Cattle	948.73	944.17	940.75	955.21	940.25	956.94	
Calves	202.30	207.32	204.77	174.02	174.86	174.64	
Average dressed weight:							
Cattle	504.44	498.75	504.96	517.46	513.07	522.90	
Calves	115.67	115.23	114.44	100.46	97.93	100.50	
Total drsd. wt. (carcass, not incl. condemned):							
Beef	428,238	378,374	377,566	3,518,634	3,175,078	3,161,993	
Veal	48,035	40,508	41,715	369,810	345,002	337,083	
Storage:							
Beginning of month—							
Fresh beef	18,718	17,603	32,122	37,305	32,216	51,956	
Cured beef	16,684	13,462	15,892	21,920	17,645	18,856	
End of month—							
Fresh beef	22,395	22,463	38,996	32,861	28,604	47,728	
Cured beef	17,388	14,700	17,438	21,050	16,843	18,305	
Exports: <sup>2</sup>							
Fresh beef and veal....	140	101	179	1,675	1,678	2,405	
Cured beef	1,440	498	805	11,540	7,260	8,647	
Canned beef	115	48	215	1,943	1,568	1,974	
Oleo oil and stearin....	7,450	6,100	8,074	67,034	52,012	56,244	
Tallow	647	267	356	5,170	2,752	2,866	
Imports:							
Fresh beef and veal....	7,951	15,820	7,011	27,085	42,350	37,824	
Beef, veal, pkid., cured.	(2)	807	737	.....	6,440	5,303	
Beef, canned	3,216	5,235	6,351	.....	39,874	72,532	
Receipts, cattle, calves <sup>3</sup>	2,192	2,190	2,069	16,149	15,463	14,489	
Cattle on farms Jan. 1....	.....	55,681	55,751	.....	.....	.....	
Price per 100 pounds:							
Cattle, av. cost for slgtr.	9.03	11.06	10.23	8.98	10.87	10.98	
Calves, av. cost for slgtr.	11.37	13.11	12.33	11.01	12.33	12.96	
At Chicago—							
Cattle, good steers....	13.29	16.00	14.32	12.12	14.61	14.03	
Veal calves	14.66	16.40	15.27	12.55	13.60	13.89	
At eastern markets—							
Beef carcasses, good....	20.57	25.19	22.43	18.44	21.72	21.65	
Veal carcasses, good....	23.30	25.99	24.89	20.91	22.08	23.81	
HOGS, PORK, AND PORK PRODUCTS.							
Inspected slaughter, hogs.	2,552,858	2,508,303	3,108,758	32,536,440	35,845,115	35,005,968	
Carcasses condemned	11,930	10,947	10,310	112,071	109,658	106,013	
Average live weight....	237.70	233.05	238.54	232.20	232.20	235.80	
Average dressed weight....	179.55	173.86	178.00	181.06	175.29	178.13	
Total drsd. wt. (carcass, not incl. condemned)....	456,361	434,296	552,490	5,865,015	6,245,066	6,188,852	
Lard per 100 lbs. live wt.	14.67	13.77	15.49	15.88	15.55	15.98	
Storage:							
Beginning of month—							
Fresh pork	158,228	173,617	176,131	179,021	239,978	241,462	
Cured pork	532,279	508,398	543,269	628,467	577,723	596,878	
Lard	165,380	177,888	180,085	121,524	153,435	170,007	
End of month—							
Fresh pork	102,813	103,879	119,204	180,709	239,781	237,839	
Cured pork	443,255	411,208	481,204	535,305	576,904	592,774	
Lard	116,874	126,690	153,690	129,054	161,439	177,616	
Exports:							
Fresh pork	641	619	857	8,121	8,772	8,686	
Cured pork	24,657	16,904	23,325	248,507	230,046	248,983	
Canned pork	481	480	740	5,922	6,972	7,519	
Sausage	527	436	502	5,575	4,139	4,413	
Lard	57,254	47,614	59,727	553,039	565,723	610,074	
Imports:							
Fresh pork	1,090	1,626	599	7,052	6,170	3,675	
Pork, pkid. & other.	(2)	93	193	.....	1,930	1,710	
Prepared, or preserved							
hams, aldms., bacon....	(2)	147	189	.....	1,778	1,597	
Receipts of hogs <sup>3</sup> .....	2,061	2,600	3,062	31,185	34,012	31,762	
Hogs on farms Jan. 1....	.....	60,420	54,956	.....	.....	.....	
Price per 100 lbs.:—							
Av. cost for slaughter..	11.71	12.00	10.01	10.86	9.62	10.49	
At Chicago—							
Live hogs, med. wt....	12.39	12.26	10.53	11.24	9.80	10.88	
At eastern markets—							
Fresh pork loins, 10/15	29.67	30.33	27.56	23.01	20.80	22.77	
Shoulders, skinned....	20.45	22.84	19.20	17.41	15.57	17.83	
Picnics, 6 to 8 lbs....	18.58	20.72	17.10	16.17	14.61	16.24	
Butts, Boston style....	24.84	27.83	24.47	21.01	19.95	21.61	
Bacon, breakfast No. 1	27.01	25.23	21.17	26.16	22.48	22.85	
Hams, smoked, No. 2	26.97	25.94	24.52	25.73	21.50	24.25	
Lard, hardwood tubs....	14.90	14.94	13.60	14.47	13.35	13.35	
SHEEP, LAMB, AND MUTTON.							
Inspected slaughter	1,238,979	1,307,442	1,316,926	9,648,021	9,837,281	10,407,898	
Carcasses condemned	1,774	2,126	3,189	10,707	10,459	15,536	
Average live weight....	78.81	79.14	80.39	81.47	82.02	82.56	
Average dressed weight....	37.79	37.72	38.18	38.85	38.92	38.95	
Total drsd. wt. (carcass, not incl. condemned)....	46,741	49,237	50,158	374,076	381,817	403,839	
Storage, fresh:							
Beginning of month....	1,641	1,691	3,159	2,521	2,739	3,316	
End of month.....	2,113	2,113	4,113	2,357	2,484	3,148	
Exports, fresh <sup>3</sup> .....	30	30	67	964	963	787	
Imports, fresh <sup>3</sup> .....	368	264	414	1,841	2,528	4,496	
Receipts of sheep <sup>3</sup> .....	3,171	3,386	3,353	17,333	17,997	18,875	
Sheep on farm Jan. 1....	.....	44,554	47,171	.....	.....	.....	
Price per 100 lbs.:—							
Average cost for slgtr.	12.62	12.99	11.63	13.40	14.10	13.93	
At Chicago—							
Lambs, 54 lbs. down....	13.65	14.12	13.21	14.48	15.41	15.22	
Sheep, med. to choice.	6.24	6.34	4.56	7.57	7.73	7.44	
At eastern markets—							
Lamb carcasses, good....	25.75	26.79	24.81	27.08	27.52	28.36	
Mutton, good	14.32	15.07	12.06	15.07	15.92	15.97	

<sup>1</sup> 1926, 1927, and 1928.

<sup>2</sup> Public stockyards.

<sup>3</sup> Including reexports.

<sup>4</sup> Boston only.

<sup>5</sup> Not reported prior to Jan. 1, 1928.

## CASINGS MARKET IN FRANCE.

An apparently fertile field for the sale of American sausage casings is believed to exist in the consular district centering in Havre, France, according to advices from the vice consul there to the Department of Commerce. In the opinion of this representative the United States could participate in this trade to a greater extent than it has in the past.

In addition to imports from the United States, Argentina, Brazil, China and Netherlands all supply casings, the share of the United States based on imports into the port of Havre alone, being but 38 metric tons in 1927, whereas Argentina is credited with 124 metric tons, Brazil with 113 metric tons, China with 66, and Germany with 65.

The total casing imports of France in 1927 were 4,025 metric tons. The tonnage entering Havre is about one-eighth of the total French import of casings of all descriptions.

There is a rapidly increasing consumption of sausages and other closely related specialties requiring casings, the vice consul says, and to date the animal casing has a distinct preference.

The demand is for salted casings alone, there being no consumption of dry casings. The principal importer of salted casings has branches at all of the principal French ports, and is estimated to have handled approximately 10,000 cases of casings during 1927 and fully as many in 1928.

The requirements of the importers are said not to be exacting. Beef casings, which constitute the principal import, must be absolutely clean and without fatty interiors. It is believed that American exporters would have no difficulty complying with these requirements and therefore stand a good chance of getting a larger volume of the business.

The vice consul suggests that Americans desiring to participate in this market should undertake to do so through the casing importers already established there.

## EXPORTING LARD FROM BRAZIL.

The Lard Association of Rio Grande do Sul has just imported from the United States modern refrigeration equipment, with a capacity for refining 30,000 kilos of lard per eight hours, or about 600 cases daily, according to reports received by E. L. Thomas of the Foodstuffs Division, U. S. Bureau of Foreign and Domestic Commerce. A second unit was ordered for the municipality of Guaporé, this municipality being, like Santo Angelo, an important center for hog raising.

It is the intention of the association, with these and other plants throughout the state, to ship frozen pork to the markets of Sao Paulo and Rio de Janeiro, which are the principal consuming centers of these products from Rio Grande do Sul. The association has made efforts to place the lard it manufactures in foreign markets, having already shipped 280,000 kilos to European ports by vessels sailing direct from Porto Alegre. These shipments were well received, especially in England. The cases used are manufactured at Caxias by modern machinery imported from Europe.



# Provision and Lard Markets

## WEEKLY REVIEW

**Hogs Firm—Receipts Smaller—Lard Steady—Exports Liberal—Western Shipments Good.**

The feature of the provision market the past week has been evidence of a decreasing movement of hogs and a stiffening in hog prices. The receipts of hogs at western points for the week showed a further decrease, with the total for the week 700,000 against 768,000 the previous week. The total receipts since October 26 have been 5,086,000, against 5,096,000 last year. The average price of hogs showed an advance, and the hog market has been very firm so far this week.

While the hog market was firm the lard market was under pressure, and prices declined below 10c lb. for December. This is a break to the lowest of the season and was very disappointing in view of the strength of the hog market and some evidence of a decreasing tendency in the hog receipts.

In addition, there was a continuation of liberal exports of lard, with the total last week 20,817,000 lbs. following 22,955,000 lbs. the preceding week. This compares with 24,764,000 lbs. last year.

The total exports of lard from January 1 have been 775,887,000 lbs., against 707,612,000 lbs. last year. At the present rate of export it appears to be quite evident that the exports for the full year will amount to about 800,000,000 lbs. This is the product of approximately 23,000,000 hogs and shows to what extent the export movement of lard absorbs the surplus of the American product.

### Meat Exports Good.

The position in meats is not quite as unsatisfactory as in lard, but the demand is rather slow. Shipments of product from packing centers are fairly good, however, and as yet there appears to be no general indication of any pause in the consumption of meats or fats. Business surveys are somewhat spotted, it is true, but there appears to be excellent ground for confidence in the business conditions. The surveys being made are quite encouraging, and some who are studying the situation quite closely express confidence in a return of full business activity within a very short time.

What this will mean in the product situation is rather evident. It is possible that there will be some apparent pause in the distribution for a short time, but if these business studies and forecasts are correct, the apparent reaction will be of slight duration and consumption of product will be affected only for a moderate length of time.

The natural hog movement this time

of the year is liberal, and is expected to continue on a full scale for some weeks longer. There seems to be no question about the supply available, and the slaughter of hogs, cattle and sheep seem likely to continue on a liberal scale.

The export movement of lard is excellent. There is some uncertainty about the demand for meat. This week the bids on lard for export were out of line, but that may be due to the large arrivals of lard as a result of the recent heavy exports. The demand for meats has also been a little flat both from English and Continental points.

**PORK**—The market at New York was steady with demand fair. Mess was quoted at \$27.50; family, \$33.50; fat backs, \$20.00@24.00.

**LARD**—The demand was fair and the market about steady. Prime western, New York, was quoted at \$10.60@10.70; middle western, \$10.50@10.60; city, 10½c; refined Continent, 11c; South America, 11¼c; Brazil kegs, 12¼c; compound, New York carlots, 10½c; less than carlots, 11c.

At Chicago regular lard in round lots was quoted at 22½c under January; leaf lard 95c under January; loose lard, 90c under January.

**BEEF**—A fair demand and a steady market was reported in the East. Mess, New York, was quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@29.00; extra India mess, \$42.00@44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

See page 40 for later markets.

### December Pig Survey

The total pig crop of 1929 was 5.4 per cent smaller than that of 1928, as estimated by the U. S. Department of Agriculture as a result of the December pig survey.

Little change in the fall pig crop of 1929, compared with that of 1928, is indicated. The fall crop in the corn belt states was larger by about 4 per cent, but this was offset by the decreases in other sections of the country, particularly in the South.

Present breeding intentions for spring farrowing indicate an increase in sows of about 6 per cent for the country as a whole, and 5 per cent for the corn belt. It is generally the case, however, that actual farrowings fall considerably below the breeding intentions on December 1.

The full text of the December, 1929, pig survey is as follows:

The fall pig crop of 1929, as shown by the tabulation of reports from some 65,000 farmers, was practically the

same as in 1928 for the United States as a whole. In the corn belt states, however, the fall pig crop was about 4 per cent larger. Decreases in most regions outside the corn belt, but especially in the south, offset the increase in the corn belt. This survey was made in cooperation with the Post Office Department through the rural mail carriers.

Combining the report of the survey of last June, showing change in the spring pig crop and of the present December survey showing the change in the fall pig crop, the total pig crop of 1929 as reported was 5.4 per cent smaller than that of 1928 for the United States and 3 per cent smaller for the corn belt. These surveys, however, are of value only to the extent that changes in the pig crop shown agree with subsequent marketings.

The surveys for the years 1927 and 1928, as checked by subsequent marketings, under-indicated the total pig crop of the corn belt by about 4 per cent. If the 1929 surveys under-indicated actual changes in the pig crop this year by the same amount, the total pig crop of the corn belt this year was a little larger than that of last year. Similar checks can not be made in other regions, because of the small proportion of hogs produced that go into the commercial supply.

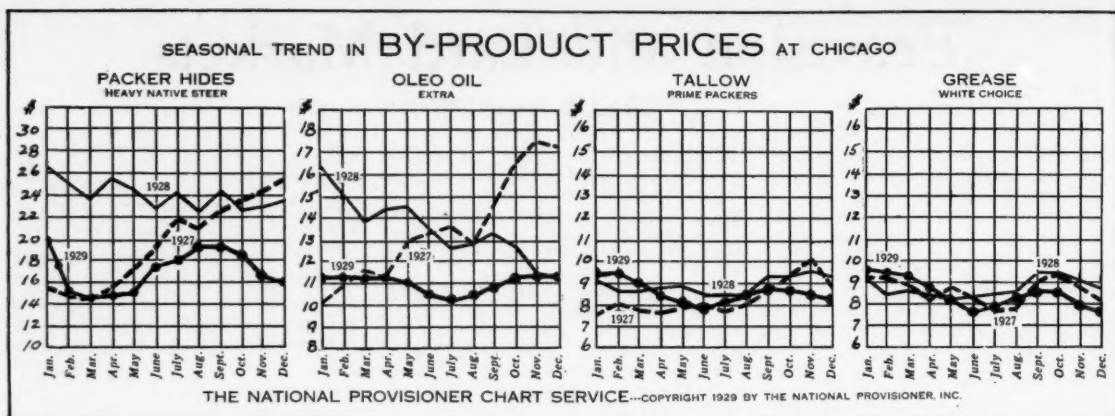
With respect to intentions to breed for next spring, this same tabulation shows increases in the number of sows bred or to be bred to farrow in the spring of 1930 amounting to 6 per cent for the United States and 5 per cent for the corn belt, compared to the number of sows farrowed in the spring of 1929. In other years the number of sows reported the following June as farrowing in the spring has always been a smaller percentage of the previous spring than that shown by the breeding intentions in December.

The reported increases in intentions shown by the present report indicate that the survey next June will show a small decrease in sows farrowing next spring. If a decrease of from 3 to 5 per cent is reported in the corn belt next spring and the survey report under-indicates the actual farrowing as did the spring reports in 1927 and 1928, the actual number of sows farrowing next spring in the corn belt will not be greatly different from the number farrowed in the spring of 1929.

### CANADIAN MEATS IN STORAGE.

Cold storage holdings of meats in Canada as of December 1, 1929, as reported by the Dominion Live Stock Branch, with comparisons, were as follows:

	Dec. 1, 1929, lbs.	Nov. 1, 1929, lbs.	Dec. 1, 1928, lbs.	5-yr. avg., Dec. 1, 1926, lbs.
Beef	25,155,482	16,361,102	19,704,827	23,820,742
Veal	3,511,477	3,221,617	1,671,141	2,464,248
Pork	23,286,693	20,158,961	24,806,388	26,393,647
Mutton & Lamb	7,785,215	4,706,043	5,761,199	5,404,404



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices of principal by-products during 1929, compared with the price trends of 1928 and 1927.

By-product prices were relatively low during 1929, hide prices throughout the year being far below those of the previous year and lower than most of 1927.

The level at which extra oleo oil moved was low, with little fluctuation, and both prime packers tallow and choice white grease fluctuated within narrow ranges and at lower levels throughout the latter months of the year.

#### Hides.

Hide markets all over the world had reached the highest prices in about seven years at the beginning of 1928, thereafter declining throughout that year. During the early part of 1929 the world markets for hides continued that decline until, at the bottom of the major cycle in March they had reached the same levels from which the cycle started two years previous. At that point European buyers entered the South American market in good volume, and the packer market followed throughout the period of seasonal improvement in quality. However, along in October, when it became apparent that the expected tariff protection on hides would not materialize at that

time, the hide market followed all stock and commodity markets throughout the world in a wave of liquidation, leaving the market at the end of the year about at the bottom of the cycle.

The establishment of the New York Hide Exchange during the summer of 1929 has resulted in considerable interest in the next major swing in the hide market, as to the extent a free market for futures will help to iron out the peaks.

#### Edible and Inedible Fats.

The price of oleo oil held remarkably steady throughout the year, even the low point of mid-year being barely a cent below the high point. The outlet for this product is adversely affected by the extensive availability of low priced vegetable oils and the competition of cheap oils in the European markets. There have been periods when the edible product was sent to the soap kettle because of the depressed market. The price level throughout much of the year was only slightly higher than that for prime packers tallow and choice white grease.

Not only the oleo oil market but the white grease market has had an influence on the price of prime packers' tallow. These influences, in turn, can be traced in part to the low price for lard both in the United States and

abroad. The growing restrictions on the production and use of "dutch" lard has reduced the demand for choice white grease which has resulted in larger supplies of this grease available for domestic purposes. The supply of tallow throughout the year has not been burdensome, but the competition of other fats and greases has been keen.

Both the edible and inedible fats markets have suffered from the competition of less expensive vegetable oils, particularly the imported oils. Unless something occurs to lessen this competition either through reduced supplies or higher prices, there appears to be little outlook for stronger markets during the coming year.

#### CANADIAN MEAT IMPORTS.

Imports of meat and meat products into Canada during October, 1929, are shown by the following table, compiled by the U. S. Department of Commerce:

	October, 1929.	Value.
Beef, fresh, chilled or frozen..	41,466	\$ 9,721
Mutton and lamb .....	113,962	10,680
Pork, fresh, chilled or frozen..	61,718	8,893
Bacon and hams .....	440,992	60,698
Beef, pickled .....	44,915	5,250
Canned meats .....	592,818	77,284
Pork, bld. ....	1,633,737	173,390
D. S. pork .....	255,833	32,675
Sausage .....	91,875	27,667
Lard .....	121,256	12,945
Lard compounds .....	42,461	4,008
Sausage casings, not cleaned...	.....	16,001
Sausage casings cleaned .....	.....	68,277

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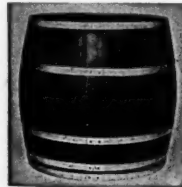
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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—A purely holiday situation ruled the tallow market the past week. In the East little or no business was reported, while at the same time there was no improvement in the market's undertone. Offerings were not pressed, but consumers were not anxious for supplies. Buyers and sellers were apart at the year's low levels. Generally, the tendency was to await developments, but it was apparent that the unsettled conditions in commodities in general and in the financial market created a condition favorable to the buyers.

The holiday soap trade, it is hoped, will be sufficiently large to bring about a good soapers' demand for tallow, after the turn of the year. The ruling level at the moment is regarded as extremely reasonable, but supply and demand conditions are ruling. Following the recent business at 7½c, f.o.b. New York for extra, little or no actual business has passed and the market was barely steady, with special New York quoted at 7½c; extra, 7½c; and edible, 8½c.

At Chicago a little more activity in tallow was noted at times, but on the whole, holiday dullness prevailed. At Chicago, edible was quoted at 8½c; fancy, 8c last sales and quoted at that figure; prime packer, 8c; No. 1, 7¼@7½c; No. 2, 6c.

There was no auction at London this week. At Liverpool, Australian tallow was steady. Fine was quoted at 38s 6d and good mixed at 37s.

**STEARINE**—Extremely quiet conditions prevailed in the market for stearine, with little or no business reported. At New York, oleo was barely steady at 9½c, while at Chicago, the market was quiet and barely steady. Oleo was quoted at 9½c.

**OLEO OIL**—Very steady conditions prevailed in the East, with offerings light and demand moderate. At New York, extra was quoted at 11½@12c; medium, 9½@10½c. Lower grades were unquoted. At Chicago the market was quiet but steady. Extra was quoted at 11½c.

See page 40 for later markets.

**LARD OIL**—Fresh demand was quiet, but deliveries were fair against old sales. The tone was steady. Edible, New York, was quoted at 15½c; extra winter, 17½c; extra, 12½c; extra No. 1, 12½c; No. 1, 17½c; No. 2, 11½c.

**NEATSFOT OIL**—Demand was quiet and is expected to remain so until the early part of next year. At New York, pure was quoted at 14½c; extra, 12½c; No. 1, 12½c; cold test, 18½c.

**GREASES**—There was little or no activity in the grease markets the past week, the holiday season serving to further interrupt trade. Aside from routine buying in a moderate way, the market experienced a slow demand,

while the tone was heavy owing to the continued weak position in tallow and the holding-off attitude on the part of the consumer. Sellers were not pressing offerings, believing that lower prices at this time would not very greatly stimulate the demand.

In some quarters, the belief was expressed that buying would pick up after the New Year holiday. In the meantime both sides have adopted a waiting attitude, and are watching the developments in soapers' materials, generally, very closely.

At New York, superior house was quoted at 6½@6¾c; yellow and house, 6½@6¾c; A white, 7¼@7½c; B white, 6½@7c; choice white, 8½@8¾c.

At Chicago, a moderate demand was reported at times, but business on the whole was quiet. At Chicago, brown was quoted at 6c; yellow, 6@6½c; B white, 6½c; A white, 7c; choice white, all hog, 7½c.

## By-Products Markets

Chicago, Dec. 26, 1929.

### Blood.

Blood market continues quiet and easy.

	Unit	Ammonia.
Ground and unground.....	\$4.50@4.00	

### Digester Feed Tankage Materials.

There is very little activity in feeding tankage materials. Buyers are showing a little more interest and product is moving out in better volume.

	Unit	Ammonia.
Unground, 11½ to 12% ammonia..	4.50@ 4.00 & 10	
Unground, 6 to 8% ammonia....	3.00@ 3.25 & 10	
Liquid stick .....	@ 4.00	
Steam bone meal, special feeding,		@ 42.50
per ton .....		@ 42.50

### Fertilizer Materials.

Buyers are showing considerable interest and stocks are moving out well. There has been no change in prices, however. High grade ground selling at \$3.65 & 10c, Chgo.

	Unit	Ammonia.
High grd. ground, 10@11% am..	@ 3.05 & 10	
Low grd., and ungr., 6-9% am..	@ 3.50 & 10	
Hof meal .....	@ 3.25	
Bone tankage, low grd., per ton	24.00@25.00	

### Bone Meals (Fertilizer Grades).

Inactivity is ruling in this market. Buyers are showing little interest and prices are nominal.

Raw bone meal .....	\$50.00@55.00
Steam, ground, 3 & 50 .....	\$1.00@32.00
Steam, unground, 3 & 50 .....	29.00@31.00

### Cracklings.

Buyers are making few inquiries and fewer purchases. Prices are nominal.

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**  
COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**  
Both Soft and Hard Pressed

	Per Ton.
Hard pressed and exp. unground, per	
unit protein .....	\$ .00@1.00
Soft prod. pork, ac. grease & quality	70.00@75.00
Soft prod. beef, ac. grease & quality	50.00@55.00

### Gelatin and Glue Stocks.

The market remains unchanged. Buyers are showing some interest but producers are not pressing sales and the market is somewhat easier.

	Per Ton.
Kip and calf stock .....	\$38.00@42.00
Hide trimmings .....	30.00@33.00
Horn pits .....	45.00@48.00
Cattle jaws, skulls and knuckles...	40.00@43.00
Sinews, pizzles .....	33.00@35.00
Pig skin scraps and trim., per lb...	@ 7c

### Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade .....	\$35.00@100.00
Mfg. shin bones .....	70.00@140.00
Cattle hoofs .....	45.00@ 47.00
Junk bones .....	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

### Animal Hair.

Most contracts for hair have been closed and the market has entered the usual dull winter period. Some sales of grey winter were made the past week at 5½c.

Coil and field dried .....	2½@ 3½
Processed grey, summer, per lb .....	4 @ 5c
Processed grey, winter, per lb .....	5½@ 5½c
Cattle switches, each* .....	4½@ 5c

\*According to count.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 24, 1929.—There has been hardly any trading in either fertilizer or feeding materials, and, therefore, prices remain unchanged.

Sulphate of ammonia seems to be offered rather freely, and resales are offered at lower prices than the contract prices of last summer, especially in certain sections in the North. Some foreign sellers are asking for bids, as they apparently have accumulated stocks in Europe which they desire to move.

Nitrate of soda importers report rather quiet business, but they hope this material will move a little more rapidly after the turn of the year.

### CANADIAN MEAT EXPORTS.

Exports of livestock and meats from Canada to the United States for November, 1929, and the eight months ended August, according to the Dominion Live Stock Branch:

Livestock,	No.—	1929.	1928.	1929.	1928.
Cattle ....	22,104	20,897	155,076	161,319	
Calves ....	3,941	3,339	88,377	73,525	
Hogs .....	163	161	3,805	25,159	
Sheep .....	1,888	2,849	11,010	11,287	
Meats,					
lbs.:					
Beef .....	2,938,100	5,724,800	29,174,760	44,711,500	
Bacon .....	2,283,600	3,603,700	26,432,600	38,127,900	
Pork .....	555,300	789,700	9,565,700	10,596,000	
Mutton ...	20,400	408,500	549,200	982,000	



# The Salting is Automatic

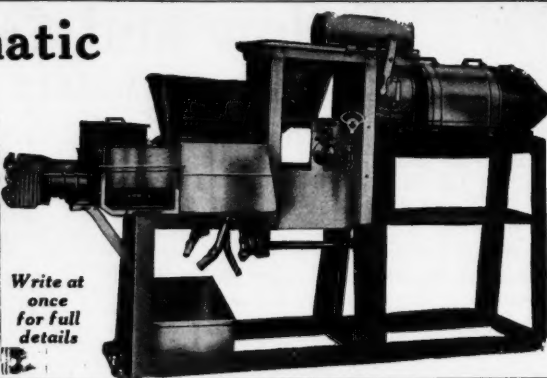
*the Work is Better  
with Much Less Labor*

**THE DOERING CONTINUOUS WORKER** for the margarine plant brings new speed and convenience to this industry, adding materially to profits.

For years this device has been needed. It does away with table workers, requires less labor, is more sanitary and makes a much better product. It has a capacity of 7,000 lbs. an hour.

**C. Doering & Son** 1375-9 W. Lake St.  
Chicago

Ask about our **New Tierce Emptying Machine**



## TRADE GLEANINGS.

A cottonseed oil mill, seventy ton daily capacity, is contemplated for Vreden, Okla.

The Peters Minneapolis Sausage Co., No. 420 Second ave., North, Minneapolis, Minn., manufacturers of food and meat products and sausage of all kinds, has recently been incorporated.

The Bellevue meat packing plant of the Crocker-Huffman Land & Water Co., Merced, Cal., is steadily expanding, and recently erected a new office building.

Plans have been drawn for a 3-story 60x200 ft. cooler building, to be erected at a cost of \$20,000 by the Sellmayer Packing Co. at 3700-16 Fleet st., Baltimore, Md.

The Beasley Packing Co., Memphis, Tenn., recently completed at a cost of \$100,000, has a capacity of 2,000 cattle and 10,000 hogs per week.

A charter has been issued for the Richmond Cotton Oil Co., Inc., Richmond, Tex., capital \$100,000.

The National Hospital Meat Corporation, No. 271 One Hundred Twenty Fifth st., Bronx, New York City, has been incorporated for \$50,000.

The Kosher Zion Sausage Co., 459 East Thirty-Seventh st., Chicago, Ill., has been incorporated for \$20,000.

The Platte Valley Packing Co., Scottsbluff, Nebr., has been incorporated for \$60,000.

## CASING EXPORTS FROM CHINA.

Exports of casings from Shanghai to the United States totaled 72,000 lbs., valued at \$68,000, says a U. S. Department of Commerce report. Exports from Tientsin to the United States amounted to 106,867 lbs., valued at \$118,000.

## The Blanton Company

ST. LOUIS  
Refiners of

VEGETABLE OILS

Manufacturers of  
**SHORTENING  
MARGARINE**

## MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during October, 1929, with comparisons, were as follows, according to the U. S. Bureau of Internal Revenue:

	Oct., 1929. Lbs.	Sept., 1928. Lbs.
Total production of uncolored oleomargarine	34,751,964	29,181,242
Ingredient schedule for uncolored oleomargarine:		
Butter	295,321	225,986
Cocanut oil	18,802,207	15,177,219
Cottonseed oil	2,834,965	2,430,933
Edible tallow	1,870	2,905
Egg yolk	400	
Milk	9,805,039	8,515,204
Mustard oil	6,987	935
Neutral oil	1,873,094	2,032,119
Oleo oil	4,214,873	3,877,869
Oleo stearine	621,292	523,535
Oleo stock	96,045	108,247
Palm oil	116,279	88,806
Palm-kernel oil		6,390
Peanut oil	555,391	589,428
Salt	2,829,496	2,351,089
Soda	9,406	8,374
Total	42,062,725	35,945,689

	Oct., 1929. Lbs.	Sept., 1928. Lbs.
Total production of colored oleomargarine	1,872,204	1,449,975
Ingredients schedule for colored oleomargarine:		
Butter	5,240	2,851
Cocanut oil	708,343	537,002
Color	2,907	1,768
Cottonseed oil	186,963	241,414
Milk	515,891	635,806
Neutral lard	201,706	259,838
Oleo oil	469,533	485,896
Oleo stearine	10,425	16,885
Oleo stock	6,748	6,820
Palm oil	9,100	24,630
Peanut oil	33,714	31,291
Salt	149,431	139,817
Soda	161	123
Total	2,299,262	2,384,143

## ART PRINTING ON PARCHMENT.

Home and fireside was the theme of a particularly beautiful Christmas greeting from William H. Enell, advertising manager, the Paterson Parchment Paper Co., Passaic, N. J. This greeting measured 9½ by 12½ in. and was printed on Paterson's famous parchment paper. On the first page was a steel engraving in colors of the Payne homestead at East Hampton, L. I., the home that inspired John Howard Payne, an exile in Europe, to write the lines for what was soon to become the world's home song—"Home, Sweet Home." Below the engraving were the "season's greetings," printed in black and gold. On the third page was a brief sketch of John Howard Payne, author of "Home, Sweet Home," and the circumstances under which the words of the song were written.

## SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Dec. 26, 1929, based on expressions of member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.	@10%
3,500 lbs. and up.	@11
Less than 3,500 lbs.	@11½
Southeast:	
3,500 lbs.	@10½
Less than 10,000 lbs.	@11
Southwest:	
Carlota, 26,000 lbs.	@10%
10,000 lbs. and up.	@10½
Less than 10,000 lbs.	@11½
Pacific Coast:	@11½
Salad Oil.	
North and Northeast:	
Carlota, 26,000 lbs.	@10%
5 bbls. and up.	@11½
1 to 4 bbls.	@11½
South:	
Carlota, 26,000 lbs.	@10%
Less than carlots.	@11
Pacific Coast:	@11

Cooking Oil—White.

¼c per lb. less than salad oil.

Cooking Oil—Yellow.

¼c per lb. less than salad oil.

## PRODUCE EXCHANGE TRADING.

On the first anniversary of the opening of New York's third stock exchange—the securities market on the New York Produce Exchange—William Beatty, president, in a report to the board of managers said that the necessity for the market has been proven and its success assured. At the same time he expressed the opinion that the volume of business will continue to increase, and that the Securities Market, New York Produce Exchange, will continue to be of growing importance in the economic world as a public trading place for new issues and issues which are not traded in on other New York securities exchanges.

The securities market on the New York Produce Exchange opened for business on Wednesday, December 19, 1928, in response to a demand for a third public securities exchange which came from the public, bankers, brokers, security holders and from the former Attorney General of the State of New York. It is equipped with all of the latest securities trading devices, and the most modern securities exchange machinery has been adopted.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Market Active—New Lows Reached—Liquidation Hedge Pressure Factor—Outside Unsettling Feature—Cash Trade Quiet—Lard Heavy—Crude Markets Barely Steady.**

The developments in cotton oil on the New York Produce Exchange the past week were mainly towards a lower trend, the market displaying steadiness for a time on complaints of poor quality seed arriving and larger refining losses, only to sag under liquidation and hedge pressure and renewed unsettling in the financial market as well as in other commodities.

Persistent commission house liquidation of January, and transferring of January to the later months at widening discounts, the former going to 62 under May and about 80 under July, had a depressing influence. Refiners were moderate sellers of the late months, presumably hedging seed and crude purchases, while buying power was restricted somewhat by the weaker outside situation and the approaching year-end holidays.

At times there was evidence of refiners buying in the March delivery, while the absorption of January on the extreme downturns was mainly by ring traders who were closing open spreads. In the futures, commission house trade was mixed, with a fairly good class of absorption on a scale-down, but it was apparent that the bulk of the new buying was getting as far away as possible.

An easing in the crude market and a continued quiet cash trade in oil had more or less effect, but at times the impression overspread the ring that refiners were allowing the market to sag in the hope of dislodging speculatively held seed in the South. There was more or less selling of crude before the holidays as is customary, but pressure from this source was not excessive, although the late future months continued on a very satisfactory hedging basis with crude oil at the present levels.

Sentiment around the ring was increasingly bearish even though condi-

tions within the market itself were more mixed. While many felt that the January position had been pretty well evened up, nevertheless some were inclined to look for moderate tenders on January contracts from store. Commission house sentiment, in the main, was friendly to the market, with the larger houses sending out advices to take hold of the constructive side of the market on further downturns.

### Many Mills Closed.

The refining losses the balance of this season will come in for much attention. The yield of oil per ton of seed and the refining loss will determine whether or not the quality of seed arriving and the seed still to arrive will drag production down to that of the previous season or not. Some are of the impression that the oil production this season will not be much great-

er than that of last season. Against this the bears argue that a reduction in consumption for the season would not be surprising owing to the business conditions of the country, while the bulls reply that cotton oil is not in the luxury class.

The outlook for December consumption is around the same figures as a year ago, according to some of the well-posted factors. The possibilities of consumers re-entering the market on a big scale early next year are favorable, particularly as the consumer has been out of the market the last several weeks.

It is apparent from the general gossip of the trade that the market is rapidly settling down to a supply and demand situation. It is quite true that the probable available supplies for the season will be such that the carryover at the end of the period will be sufficient for all inbetween season demand, but should production during this season fall off, or consumption maintain last season's pace or increase, experience, it is contended, gives evidence that the present oil levels are low which creates some bullish enthusiasm for enhancement in values later in the season, particularly in the summer positions.

Southeast crude was 7½¢ bid; Valley, 7¢ bid; Texas, 6½¢ bid. A moderate amount moved at 7½¢ in the Southeast, with talk of 7¢ sales in Texas.

With the mills closed down for the holidays, little or no pressure is looked for during the next week or ten days. The lard market backed and filled but continued to have difficulty in holding the rallies, although the outward shipments of lard from Chicago were heavy and the seaboard movement abroad on a good scale. The hog run, comparatively, was moderate, and the hog price appreciated in a fair manner. These developments, with the decreasing stock of lard, created more optimism as to the prospects in oil's foremost competitor, so much so that the impression was general that any material betterment in lard was sure to find a ready reflection in oil.

**COTTONSEED OIL**—Market transactions at New York:

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 26, 1929.—The holiday season led to decreased offerings of cotton oil, but the markets ruled steady on account of higher hogs, lard, cotton and wheat. Bleachable is quoted at 8¢ loose, New Orleans. Texas crude, 7¢ asked; Valley, 7½¢ asked; Southeast, 7½¢ asked. Only minor price changes are expected until the issuance of the December consumption report on January 11. It may prove moderately bearish and show liberal December seed receipts.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 26, 1929. — Crude very quiet at 7½¢, Valley; 41 per cent protein meal, \$37.00; loose cotton seed hulls, \$6.50 Memphis. Weather warm and clear.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 26, 1929. — Prime cotton seed, nominal; prime crude oil, 6½¢@7¢; 43 per cent cake and meal, \$45.00; hulls, \$11.00; mill run linters, 2½¢@3½¢.

# ASPEGREN & CO., Inc.

450 Produce Exchange Bldg.  
New York City, N. Y.

BROKERS

## COTTON SEED OIL

ORDERS SOLICITED

TO BUY OR SELL PRIME YELLOW COTTON SEED OIL ON  
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

## Friday, December 20, 1929.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid. Asked.	
Spot .....			850 a	885
Dec. ....			849 a	875
Jan. ....	4600	868 860	862 a	...
Feb. ....			865 a	880
Mar. ....	2900	897 893	894 a	...
April ....			895 a	910
May ....	1700	916 913	913 a	914
June ....			915 a	926
July ....	16300	933 928	930 a	...

Total sales, including switches 25,500 bbls. P. Crude S. E. 7½ Bid.

## Saturday, December 21, 1929.

Spot .....			850 a	885
Dec. ....			849 a	874
Jan. ....	600	861 861	861 a	...
Feb. ....			865 a	875
Mar. ....	1100	895 894	894 a	...
April ....			895 a	910
May ....	600	914 913	913 a	915
June ....			915 a	926
July ....	1400	930 930	929 a	930

Total sales, including switches 3,700 bbls. P. Crude S. E. 7½ Bid.

## Monday, December 22, 1929.

Spot .....			845 a	870
Dec. ....			845 a	860
Jan. ....	5200	861 851	852 a	...
Feb. ....			855 a	865
Mar. ....	1700	895 891	891 a	...
April ....	100	905 905	895 a	910
May ....	3300	915 912	911 a	913
June ....			915 a	...
July ....	2100	930 928	928 a	...

Total sales, including switches 12,400 bbls. P. Crude S. E. Unquoted.

## Tuesday, December 23, 1929.

Spot .....			845 a	870
Dec. ....			845 a	865
Jan. ....	700	856 853	854 a	...
Feb. ....			858 a	868
Mar. ....	600	894 893	896 a	897
April ....			900 a	920
May ....	300	916 914	915 a	918
June ....			920 a	935
July ....	1300	935 931	935 a	...

Total sales, including switches 29,000 bbls. P. Crude S. E. 7½ Bid.

Wednesday, December 25, 1929.  
HOLIDAY—NO MARKET.

## Thursday, December 26, 1929.

Spot .....			845 a	870
Dec. ....			845 a	860
Jan. ....		852 852	850 a	855
Feb. ....			855 a	875
Mar. ....		899 898	896 a	898
April ....			900 a	918
May ....		917 915	917 a	...
June ....			920 a	930
July ....		935 933	933 a	...

See page 40 for later markets.

**COCOANUT OIL**—Demand was quiet, but the market held steadily. New York tanks were quoted at 7½¢ and Pacific coast tanks at 6½¢.

**CORN OIL**—The market was quiet and barely steady. The last sales were reported at 7½¢, f.o.b. mills, and the market is quoted at 7½¢.

**SOYA BEAN OIL**—Trade was dull, but the market steady with tanks, New York, quoted at 10½¢; barrels, 11½¢; Pacific coast tanks, 9½¢.

**PALM OIL**—Routine developments featured the market. Little or no business was reported. At New York, spot Nigre was quoted at 7½¢; future, 7½¢; spot and shipment Lagos, 7½¢.

**PALM KERNEL OIL**—Trade was quiet, but the market ruled steady. Casks, New York, were quoted at 7½¢; bulk oil, 7.00@7.10¢.

**OLIVE OIL**—The market was inactive and about steady with spot tanks, New York, quoted at 8@8½¢; nearby shipment, 7½¢; futures, 7½¢.

**RUBBERSEED OIL**—Market quoted 9c nominal for shipment, but it was said that little would be available until February.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market nominal.

**COTTONSEED OIL**—Demand was quiet and the market barely steady. Store oil, New York, was quoted at about ¼c over January. Southeast crude, 7½¢ bid; Valley, 7c bid; Texas, 6½¢ bid.

## COTTON OIL YIELD VARIES.

(Special Report to The National Provisioner from the Fort Worth Laboratories.)

Ft. Worth, Tex., Dec. 15, 1929.—Oil mills operating in the Southwest have to contend with cottonseed of extremely variable quality. This is occasioned by the large area from which a mill accumulates seed, thereby receiving seed produced under wide variations in soil and moisture conditions. This variation in the quality of seed causes considerable trouble to the oil mills with respect to maintaining a uniform protein content in their cake and efficiency in separation and extraction.

Since a large proportion of the Southwest's cotton belt is in a semi-arid region, variations in rainfall in different sections produce greater variations in the quality of cottonseed than occur in regions having a greater annual rainfall. Extensive farming without the use of fertilizers also causes extreme variations in the quality of the seed.

While these variations do affect the quality of the oil, the oil is more nearly uniform in quality than is produced in regions having a heavier rainfall, owing to the deterioration which occurs in wet seed. This fact of uniform oil quality in the Southwest is apparent by com-

paring the monthly report on oil with the previous year's annual average.

The outstanding feature of the following report is the continued high oil content of the seed. However, there has been a decided drop towards the end of this period. Oil continues good in quality.

## SEED ANALYSIS.

	Moisture.	Amount in Seed.	Gallons Oil.	Yield 100 lbs. — Waste. —
Av. all samples.....	8.48	4.38	40.1	937
Best sample av.....	10.80	3.93	44.8	834
Lowest sample av.....	8.25	4.29	35.8	917
Av. same mo. last year.....	10.10	4.27	38.9	912
Annual av. last year.....	8.88	4.31	38.8	922

## CRUDE OIL.

	Refining Loss.	Color Red.	Acid Free.
Average all samples.....	7.6	5.4	1.0
Best sample average.....	4.2	4.0	0.7
Lowest sample average.....	8.2	7.0	1.0
Av. same month last year.....	7.8	5.8	1.4
Annual average last year.....	8.5	6.2	1.3

## CAKE AND MEAL.

	Mois- ture.	Ammo- nla.	Pro- teins.	Stand- Oil. ard.
Av. all mills.....	7.39	8.23	42.35	5.86 0.71
Best av. result.....	7.61	8.31	42.71	4.25 0.51
Worst av. result.....	7.97	7.79	40.05	6.82 0.87
Av. this mo. last yr.	7.68	8.26	42.43	5.77 0.70
Annual av. last year.	7.57	8.24	42.36	5.99 0.73

## HULLS.

	Whole Seeds and Meats.	Oil in Hulls.	Total Oil.	Loss Per T. Seed in Etc. of Standard.	Standard.
Av. all mills.....	0.14	0.65	0.67	0.07	1.79
Best av. result.....	0.03	0.42	0.44	0.00	1.17
Worst av. result.....	0.45	0.72	0.98	0.19	2.61
Av. this month last yr.....	0.05	0.60	0.65	0.06	1.73
Annual av. last year.....	0.06	0.65	0.71	0.08	1.89

## NEW ORLEANS OIL MARKETS.

(Special Letter to The National Provisioner.)

New Orleans, La., Dec. 23, 1929.—The market was very active during the past week, although the fluctuations would not denote this.

There was a very good volume of new buying due to the apparent low value of the product and very large transfers from January to the more distant positions.

Thursday, December 26, will be first notice day for January contracts, but the tenders are not expected to be large.

January was transferred to March at 21 points, to May at 35 points and to July at 48 points. These differences were very favorable to buyers as against January-March, New York, 29 points; January-May, New York, 60 points; January-July, New York, 75 points.

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## COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil  
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# When you sign your 1930 contract for Anhydrous Ammonia



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## Mathieson Quality

A MATHIESON AMMONIA contract is more than a guarantee of price protection to the buyer—it is an assurance of trouble-free operation through use of the highest quality of Ammonia available. In considering contract proposals for your 1930 requirements, don't overlook the rigid purity specifications which are written into every Mathieson Ammonia contract—they are your best assurance of Ammonia satisfaction.



Soda Ash  
Caustic Soda  
Liquid Chlorine  
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Ammonia,  
Anhydrous &  
Aqua  
HTH  
(Hypochlorite)  
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Warehouse Stocks at all Distributing Centers

# MATHIESON AMMONIA



# The Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Lard is moderately active and weak due to easier hogs, hedge pressure and lack of support. Cash trade is fair, but speculative buying power is apparently needed.

### Cottonseed Oil.

Cotton oil is quiet. A holiday market prevailed the latter part of the week. The undertone is steady and traders are awaiting developments. Outside markets are having no influence. Southeast crude, 7½¢ bid; Valley, 7¢ bid; Texas, 6½¢ bid. Cash trade is quiet. The general discount has widened to 83 under July on liquidation.

Quotations on cottonseed oil at New York Friday noon were: Dec., \$8.45@8.60; Jan., \$8.52@8.58; Feb., \$8.55@8.70; March, \$8.96@8.98; April, \$9.00@9.18; May, \$9.15@9.17; June, \$9.20@9.35; July, \$9.33@9.34.

### Tallow.

Tallow, extra, 7½¢ f.o.b.

### Stearine.

Stearine, oleo, 9½¢.

## FRIDAY'S GENERAL MARKETS.

New York, Dec. 27, 1929. — Lard, prime western, \$10.60@10.70; middle western, \$10.50@10.60; city, 10½¢; refined continent, 10½¢; South American, 11¢; Brazil kegs, 12¢; compound, 10½¢.

## BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)

Liverpool, Dec. 27, 1929. — General provision market quiet but steady. Moderate demand for A. C. hams, picnics, and shoulders. Consignments light. Pure lard slow.

Friday's prices were as follows: Hams, American cut, 95s; Liverpool shoulders, square, 72s; hams, long cut, 104s; picnics, 76s; short backs, 89s; bellies, clear, 80s; Canadian, 88s; Cumberland, 85s; spot lard, 53s 6d.

## LIVERPOOL PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on December 1, 1929, with comparisons, as estimated by the Liverpool Provision Trade Association, were as follows:

	Nov. 30, 1929.	Oct. 31, 1929.	Nov. 30, 1928.
Bacon, lbs.	853,888	1,223,040	815,808
Hams, lbs.	868,336	1,248,800	369,204
Shoulders, lbs.	46,480	169,080	56,448
Lard, tierces	671	518	500
Lard, refined, tons	1,869	2,807	1,464

## BRITISH PROVISION IMPORTS.

Imports of provisions into Liverpool during November, 1929, as reported by the Liverpool Provision Trade Association:

	Nov., 1929.
Bacon, including shoulders, lbs.	4,224,080
Hams, lbs.	3,989,664
Lard, tons	1,721

The approximate weekly consumption ex-Liverpool stocks for the months given is reported as follows:

	Bacon, lbs.	Hams, lbs.	Lard, tons.
Nov., 1929	1,100,512	1,019,648	615
Oct., 1929	1,186,592	923,888	723
Nov., 1928	976,528	746,704	546

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Dec. 19, 1929, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Dec. 19.	Prev. week.	Same week, 1928.
Toronto	\$9.25	\$10.60	\$10.75
Montreal	9.25	9.75	10.50
Winnipeg	9.50	10.00	9.00
Calgary	8.25	8.25	8.75
Edmonton	8.50	8.25	8.50
Prince Albert	7.25	7.50	7.25
Moose Jaw	8.75	8.50	8.00
Saskatoon	8.50	8.50	8.50

VEAL CALVES.			
	Week ended Dec. 19.	Prev. week.	Same week, 1928.
Toronto	\$16.75	\$17.00	\$16.50
Montreal	15.00	15.00	14.50
Winnipeg	14.00	13.00	14.00
Calgary	9.50	9.50	10.50
Edmonton	11.00	11.00	12.00
Prince Albert	8.00	7.50	8.00
Moose Jaw	11.00	11.00	12.00
Saskatoon	10.00	10.00	10.00

SELECT BACON HOGS.			
	Week ended Dec. 19.	Prev. week.	Same week, 1928.
Toronto	\$13.00	\$12.50	\$10.75
Montreal	12.00	12.65	10.50
Winnipeg	11.00	11.25	10.50
Calgary	11.25	11.00	9.50
Edmonton	11.10	11.10	9.65
Prince Albert	10.80	10.80	9.25
Moose Jaw	10.80	10.80	9.50
Saskatoon	10.80	11.05	9.45

GOOD LAMBS.			
	Week ended Dec. 19.	Prev. week.	Same week, 1928.
Toronto	\$13.00	\$15.00	\$14.50
Montreal	10.00	10.50	11.50
Winnipeg	10.00	10.00	11.50
Calgary	10.00	9.25	11.50
Edmonton	10.00	10.00	11.50
Prince Albert	8.00	8.50	11.00
Moose Jaw	9.50	9.50	11.50
Saskatoon	10.00	10.00	10.50

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Dec. 19, 1929, with comparisons:

	Week ended Dec. 19.	Prev. week.	Cor. week, 1928.
Western drsd. meats:			
Steers, carcasses	7,582	7,347½	7,484
Cows, carcasses	855	1,017	677½
Bulls, carcasses	212	133	94
Veals, carcasses	12,123	12,170	11,893
Lambs, carcasses	26,214	28,160	25,502
Mutton, carcasses	3,858	3,068	2,918
Beef cuts, lbs.	298,128	305,235	604,242
Pork cuts, lbs.	2,998,842	2,018,068	2,006,415½
Local slaughters:			
Cattle	8,860	9,120	8,900
Calves	11,871	14,042	12,175
Hogs	60,232	59,521	68,343
Sheep	51,618	56,437	51,622

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Dec. 19, 1929:

	Week ended Dec. 19.	Prev. week.	Cor. week, 1928.
Western dressed meats:			
Steers, carcasses	2,095	2,052	1,721
Cows, carcasses	619	1,369	1,191
Bulls, carcasses	301	378	293
Veals, carcasses	1,707	1,887	2,049
Lambs, carcasses	10,822	11,310	10,274
Mutton, carcasses	1,595	1,605	1,142
Pork, lbs.	641,518	662,512	695,554
Local slaughters:			
Cattle	1,325	1,444	1,232
Calves	1,705	2,030	1,612
Hogs	14,940	9,948	17,966
Sheep	3,833	17,038	3,931

## HULL OIL MARKET.

Hull, England, Dec. 24, 1929.—(By Cable.)—Refined cottonseed oil, 32s; Egyptian crude cottonseed oil, 28s 6d.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended December 21, 1929, were 3,358,000 lbs.; previous week, 4,256,000 lbs.; same week last year, 5,798,000 lbs.; from January 1 to December 21 this year, 189,092,000 lbs.; same period a year ago, 197,629,000 lbs.

Shipments of hides from Chicago for the week ended December 21, 1929, were 4,135,000 lbs.; previous week, 4,026,000 lbs.; same week last year, 5,797,000 lbs.; from January 1 to December 21 this year, 209,896,000 lbs.; same period a year ago, 221,147,000 lbs.

## HIDE PRICES STRONGER.

Hide prices worked slightly higher on the New York Hide Exchange last week, and the market maintained its strong statistical position, according to a bulletin issued by the New York Hide Exchange.

Domestic hides were showing marked strength, as evidenced by the firm prices in the face of the poorer qualities now coming on the market. In the Argentine, the market was unsettled, reflecting the violent fluctuations in exchange, which greatly hampered business.

With a normal demand for leather during January, the outlook for the near future favors a stronger hide market, the bulletin says.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports for week ended December 21, 1929, with comparisons, as reported by the New York Hide Exchange:

	Week ended.	New York.	Boston.	Phila.
Dec. 21, 1929	41,766	14,097	4,216	
Dec. 14, 1929	63,097	15,061	56,303	
Dec. 7, 1929	97,139	35,956	2,360	
Nov. 30, 1929	14,173	3,062	666	
Dec. 22, 1928	32,978	2,523		
Dec. 15, 1928	20,492	1,780		
To date, 1929	2,117,468	580,737		
To date, 1928	2,490,195	1,111,717		

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Dec. 19, 1929, with comparisons:

	Week ended Dec. 19.	Prev. week.	Cor. week, 1928.
Western dressed meats:			
Steers, carcasses	2,171	2,527	2,022
Cows, carcasses	1,788	1,638	2,505
Bulls, carcasses	39	40	27
Veals, carcasses	1,251	1,228	1,133
Lambs, carcasses	16,196	17,960	14,393
Mutton, carcasses	901	899	1,051
Pork, lbs.	628,275	734,340	680,914

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 26, 1929, show exports from that country were as follows: To England, 79,055 quarters; to the Continent, 37,676 quarters.

Exports of the previous week were as follows: To England, 156,088 quarters; to the Continent, 55,649 quarters.

## LARD AND GREASE EXPORTS.

Exports of lard from New York City, Dec. 1 to Dec. 24, 1929, totaled 29,566,095 lbs.; tallow, none; greases, 1,213,600 lbs.; stearine, 56,800 lbs.

How are retail cutting tests made? Ask THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.



# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—The packer hide market was strictly of a holiday character during the week, with trading in the Chicago market practically at a standstill. Two or three thousand branded cows moved early at unchanged price, while 3,000 heavy native cows moved at end of last week, also steady. There was considerable activity in the South American market, as mentioned below.

Heavy native and branded steers have been in good demand at last trading prices. Packers were slow to place higher prices on their limited stocks, but several tentative offerings of combinations were made, heavy native steers and branded cows at steady prices with Colorados at 1/2c advance, or heavy native steers and Colorados at steady prices with branded cows at 1/2c advance, with the idea of feeling out the market. All descriptions are quoted unchanged, on basis of last trading.

Spread native steers nominally around 18c. Heavy native steers last sold at 16c, and extreme native steers at 15c.

Last trading in butt branded steers was at 15c, Colorados at 14c. Heavy Texas steers last sold at 15c; light Texas steers last sold at 13 1/2@14c, top paid for earlier dating; extreme light Texas steers quoted with branded cows at 13c.

One packer moved 3,000 heavy native cows, mostly December take-off, at end of last week at 13 1/2c, steady. Light native cows last sold at 14c for Missouri River point and St. Paul take-off, with Chicago take-off quoted strong 13 1/2c market. Couple thousand branded cows sold early at 13c, steady.

Last trading in native bulls was at 9 1/2c for straight weights and 10c for light bulls. Branded bulls were moved earlier at 8 1/2c for northern, up to 9 1/2c for light southern bulls.

South American market was active, with prices figuring 1/2@1/4c lower, due to the frequent fluctuations in Argentine exchange since the closing of the gold conversion office, previous week. Upwards of 80,000 hides moved during the week, mostly at \$39.75 for Argentine steers, equal to about 17-15/16@18-1/16c, c.i.f. New York, while Uruguay steers moved at \$40.75, equal to about 18 1/2c, c.i.f. New York.

**SMALL PACKER HIDES**—Small packer hide market quiet, most local killers having moved December hides earlier, with last trading at 13 1/2c for all-weight native steers and cows and 12 1/2c for branded. Some lots running to heavy average moved at 1/4c less, while some outside lots were moved early at a further 1/4c decline.

In the Pacific Coast market, 8,000 San Francisco November hides, and 4,000 from San Diego, were reported at 12c for steers and 11c for cows, unchanged levels.

**HIDE TRIMMINGS**—Packer hide trimmings nominally around \$35.00 per ton, Chicago basis.

**COUNTRY HIDES**—Country hide

market quiet over the holiday week but prices about unchanged and generally considered steady. Good all-weights generally quoted 11@11 1/4c, according to average weights. Heavy steers and cows slow and priced 10 1/2@11c. Buff weights generally quoted at 11 1/2c top, and extremes at 13 1/2c top paid so far, but some dealers endeavoring to secure 1/2c more. All-weight branded around 9 1/2c, less Chicago freight.

**CALFSKINS**—Market quiet on packer calf. Last trading was at 20 1/2c, northern basis, for November calf; some November and December calf being offered at 21@21 1/2c.

Chicago city calf unchanged and quoted 18 1/2c last paid for straight 8/15 lb. weights. Mixed cities and countries 15 1/2@16c; straight countries 14 1/2@15c.

**KIPSKINS**—Last trading in packer kipskins was at 19c, northern basis, for natives, 17c for northern over-weights, and 15c for branded. Offerings of December kips are being held at 20c for natives and 18c for over-weights.

Chicago city kips last sold at 17c. Mixed cities and countries quoted 15@15 1/2c; straight countries about 14c.

Big packer regular slunks last sold at \$1.20 for Novembers; hairless 27 1/2c last paid.

**HORSEHIDES**—Market slow and unchanged. City renderers quoted \$4.50@5.00, ranging down to \$3.75@4.25 for mixed city and country lots running not over 10 per cent No. 2's; buyers' ideas \$1.00 less for excess No. 2's.

**SHEEPSKINS**—Dry pelts quoted 14@15c per lb. One big packer moved a car of shearlings at \$1.05, running possibly 60 per cent No. 2's; last sale of straight No. 1's was at \$1.15, while small packer shearlings last sold at \$1.00 for straight No. 1's. Pickled skins about unchanged and quiet. Last trading in January straight run was at \$7.75 per doz. at Chicago; one packer moved some graded skins averaging a shade better than \$8.00. Last sales of December wool pelts were at \$1.30 each, with small lambs and sheep included at \$1.00.

**PIGSKINS**—No. 1 pigskin strips quoted around 7c, nom. Fresh frozen scraps for gelatine purposes around 5 1/2c top.

## New York.

**PACKER HIDES**—Market quiet, all city packers having sold December hides last week at 16c for native steers, 15c for butt brands and 14c for Colorados.

**COUNTRY HIDES**—Trading continues rather quiet but market fully steady. Buff weights quoted 11 1/2@12c asked. Good extremes 13c last paid for mid-west sections, with 13 1/2c generally asked.

**CALFSKINS**—City calfskin market a shade stronger. Some 5-7's reported sold at \$1.80, not yet confirmed; a few 7-9's moved at \$2.20, both 5c up. Last sale of 9-12's was at \$2.75. Some 17 lb. up kips moved at \$4.25, or 15c advance.

## New York Hide Exchange Futures.

Saturday, Dec. 21, 1929—Close: Jan. 14.00n; Feb. 14.20n; Mar. 14.40n; Apr. 14.60n; May 14.85@15.05; June 15.00n; July 15.20n; Aug. 15.40n; Sept. 15.60@15.80; Oct. 15.75n; Nov. 15.90n. Sales 13 lots.

Monday, Dec. 23, 1929—Close: Jan. 14.00n; Feb. 14.20n; Mar. 14.40n; Apr. 14.60n; May 14.85@15.00; June 15.00n; July 15.20n; Aug. 15.45n; Sept. 15.70@15.80; Oct. 15.80n; Nov. 15.90n. Sales 8 lots.

Tuesday, Dec. 24, 1929—Close: Jan. 14.00n; Feb. 14.25n; Mar. 14.50n; Apr. 14.75n; May 15.00 sale; June 15.20n; July 15.40n; Aug. 15.60n; Sept. 15.76 sale; Oct. 15.90n; Nov. 16.00n. Sales 12 lots.

Wednesday, Dec. 25, 1929—Christmas Day. No Market.

Thursday, Dec. 26, 1929—Close: Jan. 14.00@14.20; Feb. 14.25; Mar. 14.50; Apr. 14.75; May 15.05@15.10; June 15.20; July 15.40; Aug. 15.60; Sept. 15.80@15.90; Oct. 15.90; Nov. 16.00. Sales 14 lots.

Friday, Dec. 27, 1929—Close: Jan. 14.00; Feb. 14.25; Mar. 14.50; Apr. 14.75; May 15.01@15.10; June 15.20; July 15.40; Aug. 15.60; Sept. 15.80@15.90; Oct. 15.90; Nov. 16.00.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended December 27, 1929, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Dec. 27.	Prev. week.	Cor. week, 1928.
Spr. nat. str.	@18n	@18n	24 @24 1/2n
Hvy. nat. str.	@16	@16b	@22 1/2
Hvy. Tex. str.	@15	@15	@20 1/2
Hvy. butt brnd'd str.	@15	@15	@20 1/2
Hvy. Col. str.	@14	@14	@19 1/2
Ex-light Tex. str.	@13	@13	18 @18 1/2
Brnd'd cows.	@13	@13	@18
Hvy. nat. cows.	13 1/2@13 1/2	13 1/2@13 1/2	@21
Lt. nat. cows.	13 1/2@14	13 1/2@14	@19 1/2
Nat. bulls.	9 1/2@10	9 1/2@10	@15
Brnd'd bulls.	8 1/2@9 1/2	8 1/2@9 1/2	13 1/2@14 1/2
Calfskins.	@20 1/2	@20 1/2	@22 1/2
Kips, nat.	@19	@19	@24
Kips, ov-wt.	@17	@17	23 @24n
Kips, brnd'd.	@15	@15	21 1/2@22n
Slunks, reg.	@1.20	@1.20	@1.50
Slunks, hris.	@27 1/2	@27 1/2	50 @60
Light native, butt branded and Colorado steers	1c per lb. less than heavies.		
CITY AND SMALL PACKERS.			
Nat. all-wts.	13 1/2@13 1/2	@13 1/2	@19
Branded	12 1/2@12 1/2	@12 1/2	@17 1/2
Nat. bulls	9 @9 1/2	9 @9 1/2	@14 1/2
Brnd'd bulls	8 @8 1/2	8 @8 1/2	@13
Calfskins	@18 1/2	@18 1/2	26 @26 1/2
Kips	@17	@17	@22 1/2ax
Slunks, reg.	@1.00	@1.00	@1.25
Slunks, hris.	@20n	@20n	45 @60
COUNTRY HIDES.			
Hvy. steers.	10 1/2@11n	10 1/2@11n	15 @15 1/2
Hvy. cows.	10 1/2@11n	10 1/2@11n	15 @15 1/2
Butts	11 1/2@12	11 1/2@12	@15 1/2ax
Extremes	13 1/2@14	13 1/2@14	17 @17 1/2
Bulls	7 @7 1/2	7 @7 1/2	@11
Calfskins	14 1/2@15n	14 1/2@15n	18 @19
Kips	@14n	@14n	17 @18
Light calfs.	1.00@1.10	1.00@1.10	1.40@1.50
Beacons	1.00@1.10	1.00@1.10	1.40@1.50
Slunks, reg.	.50 @60n	50 @60n	70 @80
Slunks, hris.	@10n	@10n	25 @30
Horsehides	3.75@5.00	3.75@5.00	5.50@6.50
Hogskins	.50 @55	50 @55	70 @80
SHEEPSKINS.			
Pkr. lambs.	1.25@1.30	1.25@1.30	1.50@2.10
Sml. pkr. lambs	1.00@1.15	1.00@1.15	1.90@2.05
Pkr. shearings	.90 @1.05	90 @1.10	@1.40
Dry pelts	14 @15	14 @15	26 @28

Where are hides most frequently "scored," and what is the right practice to prevent this? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Dec. 26, 1929.

**CATTLE**—Compared with a week ago: Choice and prime steers and yearlings, as well as lower grade light weight steers, 25¢@50¢ higher, while short fed steers, after advancing around 50¢, lost the bulk of the price upturn on the closing session; light weight butcher heifers in broad demand at the full price upturn, this advance including choice weighty kosher cows, with inbetween grade cows and cutters strong to 25¢ higher; weighty sausage bulls in good demand, supply scarce, prices strong to 25¢ higher; vealers, scarce, outlet broad, especially for selected strongweights, all grades and weights selling \$1.50@2.50 higher than the low time last week; best yearlings on close \$16.00 with 1,370-lb. averages at \$15.25; very few steers or yearlings on late market of quality to sell above \$14.25; selected strongweight vealers closing at \$16.00@17.00 with 100- to 120-lb. averages largely at \$12.50@15.00.

**HOGS**—Unusually light runs and erratic markets featured the week's trade; last Friday's drastic decline quickly recovered and a new high top for the current advance established today at \$10.10. Compared with a week ago: Weight averages under 180 lbs., 10¢@15¢ higher; pigs 25¢ higher; hogs scaling over 220 lbs., 10¢@15¢ lower; today's bulk good and choice 140- to 220-lb. weights, \$9.75@10.00, a few loads late at \$9.65; 230- to 300-lb. weights, \$9.65@9.90, few choice loads of these weights at \$10.00 early; pigs, mostly \$9.25@9.75; bulk packing sows, \$8.25@8.75, few lightweights up to \$9.00.

**SHEEP**—Light receipts and renewed shipping demand credited with improved fat lamb prices. Compared with a week ago: Slaughter lambs mostly \$1.00 higher; fat ewes, strong. Tops:

Fat lambs, \$14.50, highest since late in July; fat ewes, \$5.85. Bulks: Fat lambs, \$13.50@14.00; yearlings, \$10.00@10.50; fat ewes, \$5.00@5.50.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Dec. 26, 1929.

**CATTLE**—Beef steers comprised a liberal proportion of the supply this week with quality, for the most part, medium and good. Fed steers and yearlings of strictly good and choice quality are closing steady to 25¢ higher, but most of the short feds show losses of 25¢ as compared with a week ago. Fat she stock and bulls are strong to 25¢ higher, while steady rates were maintained on low cutter and cutter cows. Choice heavy steers scaling 1,411 lbs. and 1,440 lbs. scored \$14.25, the week's top. Several loads of good light weight steers realized \$13.25@13.50. Bulk fed arrivals cashed from \$10.50@13.00, with fed dogs at \$9.50@10.00. Vealers and calves were strong to 50¢ higher, a few choice vealers selling at \$13.00@13.50, but the practical top was \$12.50.

**HOGS**—The week's trade on hogs was marked by considerable fluctuation in prices. Sharp declines were enforced the fore part of the week. Later the losses were fully recovered and on the close prices sagged to levels 10¢@15¢ under a week ago. One load of closely sorted butchers scored \$9.70 early Thursday, the week's top. Packing grades shared the 10¢@15¢ decline on butchers.

**SHEEP**—Fat lamb prices scored around 75¢ advance, with late sales at the high point for the season to date. Best fed offerings reached \$13.35, and the week's bulk made \$12.90@13.25. Mature classes closed at a strong to 25¢ higher level. Fat ewes topped at \$6.10, and others made \$5.50@6.00.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 26, 1929.

**CATTLE**—Light receipts at the week's opening pushed all prices upward, but a good share of the advances were wiped out on Thursday when liberal supplies were marketed. Steers and heifers ruled steady to 25¢ higher for the period, with the top at \$14.50 for 823-lb. yearlings. Bulk of all steers sold at \$10.25@13.00. Best matured steers scaled 1,188 lbs. and topped at \$14.25. Mixed yearlings realized a top of \$14.50, and straight heifers \$13.50. Cows netted a 25¢ advance with the bulk \$7.25@8.25, while low cutters cleared steady to strong at \$4.50@5.25. Sausage bulls sold \$7.50@8.50. Good and choice vealers sold Thursday at \$18.50, an advance of \$2.75 for the week.

**HOGS**—Hog prices scored sharp upturns under light pre-holiday receipts, but the lower closing values today on butcher and bacon hogs are quite comparable to the closing session last Thursday. Early top today, \$10.05; late top, \$9.85.

**SHEEP**—Light receipts made for advances of 50¢@75¢ on lambs, while sheep are on a steady basis with a week ago. Packer top fat lambs today, \$13.75; throwouts, \$8.50 to mostly \$9.00; fat ewes, \$5.50 downward.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Dec. 26, 1929.

**CATTLE**—Market for the holiday period has been governed for the most part by light receipts which has resulted in a stronger trend to practically all killing classes. Yearlings and the better grade of light steers reflect a 25¢@40¢ upturn, with weighty steers and medium weights, strong to 25¢ higher, better grades showing the upturn; killing she stock, strong to 25¢ higher; bulls and veals, strong. Bulk

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of fed steers and yearlings for the period were of grades that found release at \$11.00@13.25, 1,500-lb. steers earning \$13.50; 1,356-lb. steers, \$13.75; best yearlings, \$14.25, no strictly choice long feds included. Fed heifers mostly \$10.50@12.00; beef cows, \$6.75@8.25; few lots, \$9.00@9.75; cutter grades, \$5.10@6.00; medium native bulls, \$7.50@8.25; practical veal top, \$12.50, a few lots up to \$13.50.

**HOGS**—The market on hogs has shown sensitiveness to the extent of the demand and, while receipts have been light, sharp price fluctuations have been in evidence, with comparisons Thursday with Thursday uncovering a net decline of 15¢@25¢ on packing sows, while butchers and light hogs are steady. Thursday's top reached \$9.40.

**SHEEP**—Under light supplies and favorable advices from Eastern market centers, the market on slaughter lambs developed strength, with comparisons Thursday with Thursday 75¢@1.00 higher, while sheep are unchanged. Bulk of the fed woolled lambs on Thursday sold \$13.00@13.40; top, \$13.60. Slaughter ewes of good and choice grades ranged \$5.00@5.75.

## SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Dec. 26, 1929.

**CATTLE**—Light receipts proved a stimulating trade factor, and some price betterment developed. Better grade yearlings and handy weight steers, especially better grades, ruled fully 25¢ higher, while others indicated little change. Choice long yearlings topped at \$14.75, and most steers and yearlings were short feds at \$10.25@12.00. Fat she stock ruled strong to 25¢ higher, short fed heifers bulked at \$10.00@11.25, and most cows cleared at \$6.75@8.00. Bulls strengthened, and medium grades ranged up to \$8.25. Vealers were practically unchanged with a \$12.00 packer top.

**HOGS**—Mostly steady with last Thursday covered the sharp fluctuations in swine trade. Choice 180- to 210-lb. weights topped late at \$9.35, with other 170- to 310-lb. butchers at \$9.00@9.25. At the peak of the bulge, the top reached \$9.50. Packing sows bulked at \$8.15@8.40.

**SHEEP**—Fat lambs advanced around 75¢ and scored a \$13.40 top, the highest since August. Desirable natives and fed rangers turned at \$13.00 to mostly \$13.25. Fat ewes held steady at \$5.75 down.

## ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., Dec. 24, 1929.

**CATTLE**—The cattle market had the support of active competition on light supplies, and prices advanced fully 25¢ this week. Choice long yearlings cashed at \$12.50, the bulk of the run selling at \$9.00@11.50. Most fat cows turned from \$6.25@7.75; heifers, \$7.75@9.00; all cutters, \$4.75@5.75; weighty medium grade bulls, \$7.75@8.25. Vealers advanced from 50¢ to \$1.00, bulk selling at \$12.50 to mostly \$13.00.

**HOGS**—Lights and butchers ruled about steady with a week ago, with pigs

25¢ or more higher. Bulk of the desirable lights and butchers sold at \$9.40, with light lights largely at \$9.00; pigs, \$8.75@9.00. Packing sows bulked at \$8.25, smooth kinds \$8.50 or better.

**SHEEP**—Fat lambs advanced around 50¢ or more, bulk selling late recently at \$13.00, one short deck, \$13.25, with plainer kinds at \$12.50@12.75. Fat native ewes brought \$5.00@5.25; thin kinds, \$2.00@3.50.

## ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Dec. 26, 1929.

**CATTLE**—All slaughter steer prices weakened, with better grades yearlings and light weight steers weak to 25¢ lower; plainer grades and weightier kinds, 25¢@50¢ off, and in spots more. Butcher she stock, bulls and veals sold steady; cutter grades of cows, weak to 25¢ lower. Choice 925-lb. yearlings topped at \$14.65; choice 1,256-lb. beefs, \$14.00; bulk slaughter steers and yearlings, \$11.00@12.50; most slaughter heifers, \$10.00@11.50; beef cows, \$6.50@8.25; cutter grades, \$4.50@5.75; medium bulls, \$6.50@7.50; choice veals, \$13.50; replacement stock ruled strong, most sales \$9.00@11.00.

**HOGS**—Butcher hogs worked unevenly. 15¢@25¢ higher than a week earlier; packing sows sold steady to weak. Top hogs brought \$9.70, the highest since late October. Bulk 160- to 300-lb. weights sold at \$9.40@9.65 on Thursday's market and most 140- to 160-pounders, \$8.75@9.40; packing sows, largely \$8.00@8.50.

**SHEEP**—Slaughter lambs advanced 75¢@90¢ for the week, the top reaching \$13.40, the highest since mid-August. Most fed woolled lambs sold at \$13.25@13.40. Fat ewes topped at \$6.00.

What pork cuts are cured in dry salt and how is it done? Ask the "Packer's Encyclopedia," the meat packer's guide.

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Dec. 21, 1929, with comparisons:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 21.....	180,000	757,000	262,000
Previous week .....	247,000	814,000	298,000
1928 .....	171,000	890,000	260,000
1927 .....	181,000	620,000	214,000
1926 .....	308,000	690,000	312,000
1925 .....	323,000	757,000	254,000
At 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 21.....	180,000	757,000	262,000
Previous week .....	247,000	814,000	298,000
1928 .....	171,000	890,000	260,000
1927 .....	181,000	620,000	214,000
1926 .....	308,000	690,000	312,000
1925 .....	323,000	757,000	254,000
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 21.....	180,000	757,000	262,000
Previous week .....	247,000	814,000	298,000
1928 .....	171,000	890,000	260,000
1927 .....	181,000	620,000	214,000
1926 .....	308,000	690,000	312,000
1925 .....	323,000	757,000	254,000

## CANADIAN LIVESTOCK REPORT.

Canadian livestock figures for June, 1929, reported by the U. S. Bureau of Agricultural Economics, show a large increase in sheep numbers, a slight increase in cattle, and a decrease in hogs compared with last year. Sheep now number 3,728,000, or 9 per cent more than in 1928. Sheep in Canada have been increasing regularly since 1924 and are now higher than the previous high figure of 3,721,000 reported in 1920.

Every province in Canada with the exception of New Brunswick registered an increase in sheep; the greatest increase, of 20 per cent, occurred in Manitoba, with the next greatest increase of 21 per cent in British Columbia.

Cattle numbers, at 8,931,000, are 2 per cent above last year but below 1927. Milk cows, on the other hand, estimated at 3,778,000, decreased approximately 15,000, while other cattle or beef cattle increased 3 per cent to 2,892,000.

Hog numbers decreased 3 per cent to 4,382,000, and brood sows 3 per cent to 537,000.

**BUYING POWER**

CHICAGO, CINCINNATI, DAYTON, DETROIT, INDIANAPOLIS, LAFAYETTE, MONTGOMERY, OMAHA, SIoux CITY, ST. LOUIS, EAST ST. LOUIS, NASHVILLE, LOUISVILLE

**KINETIC MURRAY**

**MAIN SERVICE STATION WASHINGTON DC**



## SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended December 21, 1929, with comparisons:

CATTLE.			
	Week ended Dec. 21, 1929.	Prev. week, 1928.	Cor. week, 1928.
Chicago	18,145	21,971	22,824
Kansas City	18,528	19,818	16,388
Omaha	10,773	15,438	12,313
St. Louis	7,718	11,749	9,738
St. Joseph	8,414	7,938	6,639
Sioux City	7,408	8,275	6,054
Wichita (incl. calves)	2,066	2,278	1,786
Fort Worth	5,897	7,285	...
Philadelphia	1,325	1,444	1,252
Indianapolis	1,187	2,067	710
*Boston	...	...	1,811
New York & Jersey City	8,890	9,120	8,990
Oklahoma City	3,952	7,042	3,801
Cincinnati	1,820	3,031	2,426
Denver	2,884	4,025	5,144
Total	94,962	122,111	97,821

HOGS.			
	Week ended Dec. 21, 1929.	Prev. week, 1928.	Cor. week, 1928.
Chicago	196,077	210,056	248,100
Kansas City	28,977	43,196	47,408
Omaha	65,021	63,561	51,364
St. Louis	31,368	32,978	46,584
St. Joseph	25,976	30,807	39,345
Sioux City	37,047	38,382	43,271
Wichita	5,169	5,680	7,535
Fort Worth	6,467	6,198	...
Philadelphia	14,640	17,038	17,596
Indianapolis	33,843	39,411	40,717
*Boston	...	...	30,493
New York & Jersey City	60,252	59,521	68,343
Oklahoma City	5,147	5,581	8,080
Cincinnati	21,656	20,232	25,438
Denver	11,870	10,278	15,939
Total	544,509	580,709	689,832

SHEEP.			
	Week ended Dec. 21, 1929.	Prev. week, 1928.	Cor. week, 1928.
Chicago	38,747	45,611	48,366
Kansas City	18,207	19,574	18,409
Omaha	37,521	28,606	26,306
St. Louis	4,896	6,105	5,907
St. Joseph	26,836	27,311	18,918
Sioux City	10,943	15,338	13,420
Wichita	1,306	1,088	882
Fort Worth	3,086	2,446	...
Philadelphia	3,833	4,948	3,931
Indianapolis	436	1,129	655
*Boston	...	...	4,034
New York & Jersey City	51,618	56,487	51,622
Oklahoma City	687	746	242
Cincinnati	1,113	1,215	989
Denver	4,398	2,690	1,749
Total	196,304	213,196	189,530

## U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Dec. 20, 1929:

	Week ended Dec. 20, 1929.	Prev. week, 1928.	Cor. week, 1928.
Chicago	196,077	210,056	220,050
Kansas City, Kan.	68,150	80,099	88,422
Omaha	63,780	60,304	43,782
*St. Louis	52,610	59,508	85,065
Sioux City	39,553	39,558	44,558
St. Paul	89,653	107,797	90,543
St. Joseph, Mo.	21,863	32,796	38,390
Indianapolis	36,930	46,359	47,098
New York City	38,187	39,770	50,681

\*Includes East St. Louis, Ill.

How hot should the water be in the hog scalding vat? Ask the "Packer's Encyclopedia."

## RECEIPTS AT CENTERS

SATURDAY, DECEMBER 21, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	600	15,000	500
Kansas City	200	2,400	...
St. Louis	300	6,000	500
St. Joseph	100	3,500	1,200
Sioux City	300	5,000	500
St. Paul	300	2,200	2,000
Oklahoma City	200	500	200
Fort Worth	100	500	200
Milwaukee	...	...	...
Denver	400	600	200
Louisville	300	700	100
Wichita	200	1,200	200
Indianapolis	100	100	100
Pittsburgh	100	400	200
Cincinnati	200	1,800	100
Buffalo	100	500	500
Cleveland	100	1,200	500
Nashville	100	600	200
Toronto	100	...	300

MONDAY, DECEMBER 23, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	40,000	15,000
Kansas City	9,500	5,000	4,000
Omaha	7,000	8,500	10,000
St. Louis	3,500	10,500	1,800
St. Joseph	2,000	3,500	2,700
Sioux City	3,000	5,500	2,000
St. Paul	2,000	17,000	5,500
Oklahoma City	500	1,400	...
Fort Worth	1,300	1,300	200
Milwaukee	...	...	...
Denver	1,500	3,300	5,200
Louisville	600	1,400	300
Wichita	1,000	3,000	800
Indianapolis	500	5,000	200
Pittsburgh	400	2,500	1,500
Cincinnati	500	2,800	100
Buffalo	500	2,400	2,800
Cleveland	600	3,000	1,700
Nashville	300	900	100
Toronto	100	200	...

TUESDAY, DECEMBER 24, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	20,000	7,000
Kansas City	4,500	4,000	4,000
Omaha	3,700	6,000	4,000
St. Louis	2,000	8,000	1,000
St. Joseph	2,000	3,500	3,600
Sioux City	1,000	3,700	1,500
St. Paul	800	3,800	500
Oklahoma City	400	800	100
Fort Worth	400	500	100
Milwaukee	600	2,500	200
Denver	200	800	1,100
Louisville	300	500	200
Wichita	300	1,500	100
Indianapolis	900	7,000	2,000
Pittsburgh	100	500	300
Cincinnati	200	2,400	100
Buffalo	100	500	700
Cleveland	100	1,000	800
Nashville	200	400	100
Toronto	200	500	200

WEDNESDAY, DECEMBER 25, 1929.

Holiday. No market.

THURSDAY, DECEMBER 26, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	25,000	15,000
Kansas City	6,500	5,000	8,000
Omaha	4,500	7,000	7,000
St. Louis	3,800	13,500	800
St. Joseph	1,800	4,500	4,000
Sioux City	1,500	7,000	2,000
St. Paul	1,800	8,000	1,000
Oklahoma City	600	900	300
Fort Worth	700	400	600
Milwaukee	300	700	200
Denver	500	2,600	1,200
Buffalo	100	500	800
Louisville	300	1,000	400
Wichita	400	1,800	400
Indianapolis	1,200	8,000	1,000
Pittsburgh	100	6,000	1,000
Cincinnati	700	4,800	100
Buffalo	100	6,900	1,000
Cleveland	500	3,100	1,800
Nashville	200	700	200
Toronto	400	700	100

FRIDAY, DECEMBER 27, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	25,000	15,000
Kansas City	500	5,000	4,500
Omaha	1,500	8,500	8,800
St. Louis	1,200	12,000	800
St. Joseph	300	4,000	5,000
Sioux City	1,000	8,000	3,000
St. Paul	2,300	15,000	2,000
Oklahoma City	1,000	100	1,000
Fort Worth	700	300	200
Milwaukee	300	2,500	200
Denver	200	800	1,800
Wichita	500	1,200	100
Indianapolis	500	1,600	600
Pittsburgh	500	3,800	400
Cincinnati	100	1,800	4,200
Buffalo	100	1,100	100

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Dec. 26, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	9.00@9.85	9.40@9.90	8.70@9.25	8.70@9.60	9.00@9.40
Med. wt. (200-250 lbs.) med.-ch.	9.00@9.90	9.75@10.05	8.90@9.25	8.90@9.35	9.25@9.40
Lt. wt. (160-200 lbs.) com.-ch.	9.65@9.90	9.75@10.05	8.60@9.25	8.60@9.55	9.00@9.40
Lt. lt. (130-160 lbs.) com.-ch.	9.65@9.90	9.25@9.95	8.35@9.10	8.75@9.50	8.75@9.40
Packing sows, smooth and rough.	8.15@9.00	8.10@8.50	7.75@8.50	7.50@8.50	8.00@8.65
Sitr. pigs (130 lbs. down) med.-ch.	8.75@9.85	8.50@9.65	7.55@8.50	7.55@8.50	8.75@9.00
Av. cost & wt. Tue. (pigs excl.)	9.77-220 lb.	9.80-200 lb.	8.95-246 lb.	9.21-259 lb.	9.30-214 lb.

## Slaughter Cattle and Calves:

	STEERS (1,500 LBS. UP):	STEERS (1,300-1,500 LBS.):	STEERS (1,100-1,300 LBS.):	STEERS (950-1,000 LBS.):	STEERS (800 LBS. UP):
Good-ch.	12.00@15.00	13.75@15.50	13.75@15.50	15.00@16.25	10.75@13.00
Choice	12.25@14.25	13.50@14.50	12.75@14.25	12.75@15.25	8.25@10.75
Good	12.25@14.25	11.75@13.50	11.75@13.50	12.25@14.75	8.25@10.75
Choice	14.25@16.00	14.50@15.75	13.00@15.25	14.50@15.50	10.00@12.75
Good	12.50@15.00	12.25@14.50	12.00@13.75	11.50@13.50	8.50@9.75
Choice	15.00@16.25	15.00@16.00	14.50@15.50	13.50@15.25	10.00@11.75
Good	12.75@15.25	12.75@15.00	12.25@14.75	12.00@14.00	7.25@10.00
Choice	10.75@13.00	10.00@12.75	10.25@12.25	9.75@12.00	8.00@11.75
Common	8.25@10.75	8.25@10.00	8.00@10.25	8.50@9.75	7.25@10.00

## HEIFERS (750-950 LBS.):

	HEIFERS (850 LBS. DOWN):	HEIFERS (850 LBS. UP):
Choice	13.75@15.50	14.25@15.50
Good	11.50@13.75	12.00@14.25
Common-med.	7.75@11.50	7.50@12.00
Choice	11.25@14.40	10.75@14.25
Good	9.25@12.05	9.75@13.25
Medium	8.25@10.65	8.00@12.00

## COWS:

	COWS:
Choice	9.50@10.75
Good	8.25@9.50
Common-med.	6.40@8.25
Low cutter and cutter	4.50@6.40
Beef, good-ch.	8.75@9.75
Cutter-med.	6.50@9.00

## BULLS (YEARLINGS EXC.):

	CALVES (500 LBS. DOWN):
Medium-ch.	8.75@12.00
Cull-common	7.00@8.75
Choice	11.25@14.40
Good	9.25@12.05
Medium	8.25@10.65

## VEALERS (MILK-FED):

	VEALERS (MILK-FED):
Good-ch.	13.50@17.00
Medium	11.75@13.50
Cull-common	7.25@11.75

## SLAUGHTER SHEEP AND LAMBS:

	LAMBS (64 LBS. DOWN):	LAMBS (62 LBS. DOWN):	LAMBS (all weights):	Yearling wethers (110 lbs. down) medium-choice:	Ewes (120 lbs. down) med.-ch.	Ewes (120-160 lbs.) med.-ch.	Ewes (all weights) cull-com.
	13.25@14.50	11.75@13.25	10.00@11.75	8.50@11.25	4.75@6.00	4.50@5.75	2.50@4.75
	13.00@14.10	11.00@13.00	8.25@11.00	8.25@10.75	4.50@5.75	4.25@5.75	2.00@4.50
	12.50@13.50	10.75@12.50	9.75@11.25	7.50@10.50	4.25@6.00	4.00@5.75	1.75@4.25
	12.25@13.35	10.75@12.25	8.50@10.75	7.50@10.75	4.75@6.10	4.50@6.00	2.00@4.75
	12.75@13.75	11.25@12.75	9.00@11.25	7.75@10.50	4.50@5.50	4.25@5.50	1.75@4.50

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 21, 1929, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,959	2,732	11,383
Swift & Co.	4,415	5,338	14,165
Morris & Co.	2,178	1,348	6,094
Wilson & Co.	3,256	3,698	6,505
Anglo-Amer. Prov. Co.	941	1,273	.....
G. H. Hammond Co.	1,908	2,387	.....
Libby, McNeill & Libby.	430	.....	.....
Brennan Packing Co., 7,514 hogs; Independent Packing Co., 2,123 hogs; Boyd, Lunham & Co., 2,304 hogs; Western Packing & Provision Co., 9,472 hogs; Agar Packing Co., 9,286 hogs; others, 39,465 hogs.	.....	.....	.....
Totals: Cattle, 18,145; calves, 4,932; hogs, 86,940; sheep, 38,747.	.....	.....	.....

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,169	508	6,308	3,261
Cudahy Pkg. Co.	2,700	571	4,027	5,570
Fowler Straub Co.	410	.....	.....	.....
Morris & Co.	1,437	402	1,438	1,397
Swift & Co.	2,937	840	12,388	3,168
Wilson & Co.	3,676	382	4,506	4,770
Others	474	122	313	41
Total	13,703	2,825	28,977	18,207

## OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	3,054	18,582	10,010
Cudahy Pkg. Co.	3,144	13,546	7,507
Dold Pkg. Co.	744	8,130	.....
Morris & Co.	1,685	2,369	4,544
Swift & Co.	3,860	11,140	12,747
Engle Pkg. Co.	9	.....	.....
M. Glassburg	9	.....	.....
Hoffman Bros.	34	.....	.....
Mayerovich & Vail	52	.....	.....
Omaha Pkg. Co.	53	.....	.....
J. Rife Pkg. Co.	28	.....	.....
J. Roth & Sons	50	.....	.....
So. Omaha Pkg. Co.	27	.....	.....
Lincoln Pkg. Co.	172	.....	.....
Morrell Pkg. Co.	217	.....	.....
Nagle Pkg. Co.	40	.....	.....
Sinclair Pkg. Co.	207	.....	.....
Wilson & Co.	48	.....	.....
Others	.....	26,158	.....
Total	13,381	79,934	34,817

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	900	253	2,577	1,213
Swift & Co.	2,037	868	2,441	1,420
Morris & Co.	679	211	800	200
East Side Pkg. Co.	497	.....	1,933	.....
Amer. Pkg. Co.	275	94	3,294	311
Hell Pkg. Co.	.....	1,771	.....	.....
Krey Pkg. Co.	172	150	155	16
Others	1,373	446	18,397	1,836
Total	7,718	2,022	31,368	4,996

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,123	524	12,256	13,661
Armour and Co.	1,286	302	4,850	3,565
Morris & Co.	1,892	201	5,042	2,832
Others	1,805	120	12,381	2,427
Total	7,016	1,237	37,629	22,485

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,238	190	11,722	3,597
Armour and Co.	3,000	219	11,143	4,369
Swift & Co.	2,621	163	7,449	3,889
Smith Bros.	.....	.....	73	.....
Others	1,177	88	15,294	.....
Total	8,436	660	45,681	11,855

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	964	761	2,069	341
Wilson & Co.	1,088	745	2,709	222
Others	133	.....	725	.....
Total	2,215	1,506	6,103	563
Not including 231 cattle, 44 hogs and 104 sheep bought direct.	.....	.....	.....	.....

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	753	478	3,653	1,303
Jacob Dold Co.	641	15	1,224	.....
Fred W. Dold	74	.....	289	.....
Wichita D. B. Co.	21	.....	.....	.....
Dunn-Ostertag	74	.....	.....	.....
Total	1,563	493	5,166	1,303
Not including 7,953 hogs bought direct.	.....	.....	.....	.....

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	969	160	6,368	1,702
Armour and Co.	969	114	3,068	2,751
Blaney-Murphy Co.	404	75	1,349	.....
Others	918	104	818	382
Total	3,260	453	11,538	4,835

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,324	5,521	30,171	4,816
Cudahy Pkg. Co.	429	1,097	2,581	374
Hertz Bros.	175	25	.....	.....
Swift & Co.	3,566	5,334	37,776	11,043
United Pkg. Co.	1,252	118	.....	.....
Others	978	105	10,959	.....
Total	8,720	10,200	87,487	16,233

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,413	6,431	13,521	643
U. D. B. Co., N. Y.	18	.....	.....	.....
The Layton Co.	.....	.....	1,349	.....
R. Gumz & Co.	93	44	194	19
Armour and Co.	538	3,149	.....	.....
N. Y. B. D. M. Co., N. Y.	16	.....	.....	.....
Bimble, Harrison, N. J.	.....	.....	516	.....
Corkran, Hill, Balti.	.....	.....	378	.....
Others	292	340	297	164
Total	2,370	9,964	16,255	826

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	685	1,153	17,713	1,375
Kingman & Co.	1,015	458	25,385	379
Armour and Co.	468	25	1,591	60
Indpls. Abt. Co.	1,101	189	836	505
Hilgenier Bros.	4	.....	1,370	.....
Brown Bros.	158	18	182	.....
Riverview Pkg. Co.	23	.....	354	.....
Schusler Pkg. Co.	6	.....	92	.....
Meier Pkg. Co.	65	5	306	.....
Ind. Prov. Co.	37	.....	284	12
Maas Hartman Co.	22	6	.....	.....
Art Wabnitz	5	50	.....	46
Hoefer Abt. Co.	15	.....	.....	.....
Others	277	69	225	83
Total	3,881	1,973	48,340	2,460

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Galla Sons	5	.....	273	.....
J. Hilberg & So.	75	.....	75	.....
Gus. Juengling	98	126	.....	54
E. Kahn's Sons Co.	511	196	2,851	276
Kroger G. & B. Co.	138	62	3,360	.....
Lohrey Pkg. Co.	4	.....	243	.....
H. H. Meyer Co.	17	.....	1,493	.....
W. G. Behn's Sons	99	64	.....	.....
A. Sander Pkg. Co.	9	.....	887	.....
J. Schlichter's Sons	103	174	.....	155
J. & F. Schrott Co.	3	.....	3,051	.....
J. Vogel & Son.	7	2	422	.....
John P. Stegner	190	118	.....	33
Ideal Pkg. Co.	.....	.....	683	.....
Foreign	475	351	5,574	236
Total	1,700	1,088	20,040	1,102

Not including 212 cattle and 7,088 hogs bought direct.

## RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Dec. 21, 1929, with comparisons:

## CATTLE.

	Week ended Dec. 21.	Prev. week.	Cor. week, 1928.
Chicago	18,145	21,971	22,824
Kansas City	13,708	15,727	13,610
Omaha (incl. calves)	13,381	14,904	13,551
St. Louis	7,713	11,749	9,738
St. Joseph	7,016	8,446	6,089
Siox City	8,436	8,604	6,363
Oklahoma City	2,215	5,304	2,577
Wichita	1,563	1,706	1,295
Denver	3,260	3,803	2,829
St. Paul	8,720	10,896	7,602
Milwaukee	2,370	5,283	2,350
Indianapolis	3,881	5,906	3,577
Cincinnati	1,700	2,985	1,906
Total	92,142	115,216	94,421

## HOGS.

	Week ended Dec. 21.	Prev. week.	Cor. week, 1928.
Chicago	86,940	82,921	248,100
Kansas City	28,977	43,166	47,408
Omaha	79,934	76,211	67,128
St. Louis	31,368	32,878	46,584
St. Joseph	37,629	37,129	48,706
Siox City	45,681	47,487	47,212
Oklahoma City	6,103	5,581	8,089
Wichita	5,166	3,690	18,440
Denver	11,538	10,288	12,453
St. Paul	57,457	97,906	72,041
Milwaukee	16,255	13,919	13,650
Indianapolis	48,340	50,019	70,993
Cincinnati	20,040	23,768	21,344
Total	505,458	533,943	722,145

## SHEEP.

	Week ended Dec. 21.	Prev. week.	Cor. week, 1928.
Chicago	38,747	45,611	43,366
Kansas City	18,207	19,574	18,400
Omaha	34,817	28,094	30,817
St. Louis	4,996	5,905	5,007
St. Joseph	22,485	32,231	21,232
Siox City	11,855	14,615	17,770
Oklahoma City	563	746	242
Wichita	1,303	1,038	882
Denver	4,835	3,015	2,874
St. Paul	16,233	12,498	9,294
Milwaukee	826	745	383
Indianapolis	2,460	2,925	3,347
Cincinnati	1,102	1,413	633
Total	158,429	168,407	154,356

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 16.	15,284	2,573	77,890	17,078
Tues., Dec. 17.	6,459	2,116	43,712	19,304
Wed., Dec. 18.	7,396	2,229	22,208	12,108
Thurs., Dec. 19.	4,191	1,234	28,622	5,933
Fri., Dec. 20.	3,821	469	25,219	8,919
Sat., Dec. 21.	1,000	200	17,000	1,000
This week	38,151	8,841	214,111	64,861
Previous week	48,368	10,949	224,712	80,034
Year ago	40,857	11,962	258,741	67,459
Two years ago	38,410	13,395	175,118	62,752
Total receipts for month and year to Dec. 21, with comparisons:	.....	.....	.....	.....

	Dec. 1929.	1928.	1929.	1928.
Cattle	139,879	159,076	2,333,601	2,455,238
Calves	33,213	41,518	659,413	747,997
Hogs	684,956	684,106	7,982,395	8,252,958
Sheep	229,908	208,423	3,703,309	3,790,364

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 16.	3,810	113	9,910	6,997
Tues., Dec. 17.	2,850	28	9,423	3,554
Wed., Dec. 18.	2,708	47	3,785	5,290
Thurs., Dec. 19.	1,943	50	4,678	7,407
Fri., Dec. 20.	1,361	29	7,945	2,000
Sat., Dec. 21.	300	.....	2,000	200
This week	12,070	258	37,741	23,449
Previous week	17,161	409	33,447	32,001
Year ago	11,995	637	31,371	21,977
Two years ago	15,148	694	57,700	27,570

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Dec. 21.	\$12.70	\$9.45	\$4.75	\$12.70
Previous week	12.30	9.30	4.85	12.50
1928	12.75	8.60	4.89	14.15
1929	15.00	9.35	5.95	12.65
1926	10.50	11.40	5.75	12.20
1925	9.60	10.60	8.25	16.00
1924	8.70	9.25	7.35	15.85
Av., 1924-1928.	\$10.90	\$9.05	\$6.80	\$14.15

## SUPPLIES FOR CHICAGO PACKERS.

Not supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Dec. 21.....	26,200	166,400	40,600
Previous week .....	31,207	191,265	48,083
1928 .....	28,862	227,370	45,482
1927 .....	23,262	117,418	35,182
1926 .....	52,232	119,620	74,200
1925 .....	50,265	128,842	41,645
1924 .....	38,373	242,258	50,255

# "But how about that question of price?"



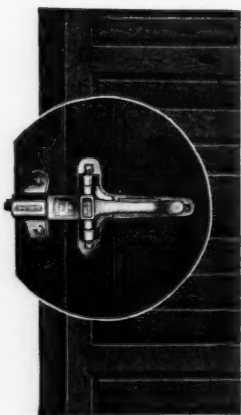
Mr. Prospect, do you realize that Jamison and Stevenson plants, with their large volume of business and an organization specially con-

centrated on but one line, are in a position to produce doors at lower cost than any other manufacturer in the business? \* \* \* What's the answer, when a concern offers to *sell* for less than we know it costs to *make* a good door? Who loses? We lose an order; *you* stand to lose your original investment, plus the efficiency of your entire plant. \* \* \* Suppose you save two, three or four dollars *now* on the original cost. That's only a drop in the bucket compared with what you *will* lose in escaping refrigeration, damage claims for ruined goods, space out of service, and labor losses when you find that the door is not "as good as Jamison or Stevenson", after all. \* \* \* When Jamison and Stevenson doors show service records of 30 years and longer, why gamble on a promise or the hope of equal service? It's not worth it when our doors offer you *proved* performance. \* \* \* Let's compare your door costs on a year-by-year basis—

see our advertisement in issue of January 4, 1930

## The new, patented Jamison WEDGETIGHT Door Fastener

is quicker, easier, more positive in operation, and stronger, enabling Jamison and Stevenson Doors to seal and stay sealed so tightly that temperature seepage is prevented. Offered optionally on Jamison-Stevenson Doors at slight extra cost (no extra charge on Jamison Vestibule Door) — or sold separately for replacement on doors you are now using — any make. Write for descriptive folder.



# Jamison & Stevenson Cold Storage Doors



JAMISON COLD STORAGE DOOR CO.  
Hagerstown, Maryland, U. S. A. . . . .  
STEVENSON COLD STORAGE DOOR CO.  
Chester, Pennsylvania, U. S. A. . . . .  
Branch Offices: 2 W. 45th Street, NEW YORK . . .  
1832 Builders Bldg., 228 N. LaSalle Street, CHICAGO . . .  
2650 Santa Fe Avenue, LOS ANGELES . . .  
333 Market Street, SAN FRANCISCO . . . D. E. Fryer & Co.  
SEATTLE & SPOKANE . . . Southern Representatives,  
address Hagerstown . . . Foreign Agents: Von Hamm-Young,  
HONOLULU . . . Armstrong Cork Co., Ltd., LONDON  
Okura & Company, JAPAN . . . . .



# Ice and Refrigeration

## PACKERS' MEAT TRUCKS

(Continued from page 24.)

may be removed by hand and the drain flushed and cleaned. This bottom is constructed of oak.

There is an air space between the upper and working bottom and the pan underneath. This aids in removing the humidity within the truck and keeping the interior dry.

### Floor Well Insulated.

The third section of the bottom consists of a seamless copper pan or drain which underlies the entire bottom of the body.

Underneath the drain is a layer of corkboard insulation underlying the entire bottom.

And, in this connection, it should be noted that it is important that bottoms of insulated and refrigerated truck bodies be well insulated. The cold air from the tanks flows to the bottom of the body. At the same time hot air flows up from the pavement and strikes

the bottom of the body. Unless the bottom is well insulated there will be a heat loss at this point which will result in greatly decreased refrigerating efficiency.

The top, sides and ends are also insulated with corkboard, and the interior covered with galvanized iron. The interior of the body is waterproof and may be flushed out with a hose.

When doors are placed at the rear they are so arranged as to open 270 degrees, or around to the sides of the body. This reduces the possibility of door breakage when the truck is backed up to the loading dock.

### REFRIGERATION NOTES.

The Scobey Fireproof Storage Co., San Antonio, Tex., is preparing plans for a cold storage warehouse. The company recently let the contract for the construction of a warehouse.

A contract has been let by the United States Cold Storage Co., Chicago, Ill., for the construction of a cold storage

warehouse in Atlanta, Ga. It will be located at Pryor, Wall st. and Central ave., and will cost in the neighborhood of \$2,500,000.

A cold storage plant is being planned for Waldron, Ga., by the Southeastern Gas & Electric Co. It will be operated in connection with the company's ice plant at that place.

The Canadian Fish & Cold Storage Co., Prince Rupert, British Columbia, Canada, will erect a cold storage plant.

A new cold storage warehouse has been placed in operation at 240 Oregon st., San Francisco, Calif., by the Growers Refrigeration Co.

The Great Western Cold Storage Warehouse Co., Oklahoma City, Okla., will build a four-story cold storage warehouse at Reno and Webb ave. next spring. It will cost about \$350,000.

A million-dollar addition to the plant of the United States Cold Storage Co., Kansas City, Mo., has been completed. The plant now has 6,000,000 cu. ft. of space, and is said to be the largest west of Chicago.

The Galveston Ice & Cold Storage Co., Galveston, Tex., has decreased its capital stock from \$490,000 to \$350,000.

G. W. Dobbs, Hawkinsville, Ga., has purchased the plant of the Service Ice & Storage Co., Waycross, Ga.

A new cold storage plant is planned for Toulon, Ill., by the Illinois Public Service Co.

The Service Ice Co., Edinburg, Ind., will add a cold storage unit to its plant.

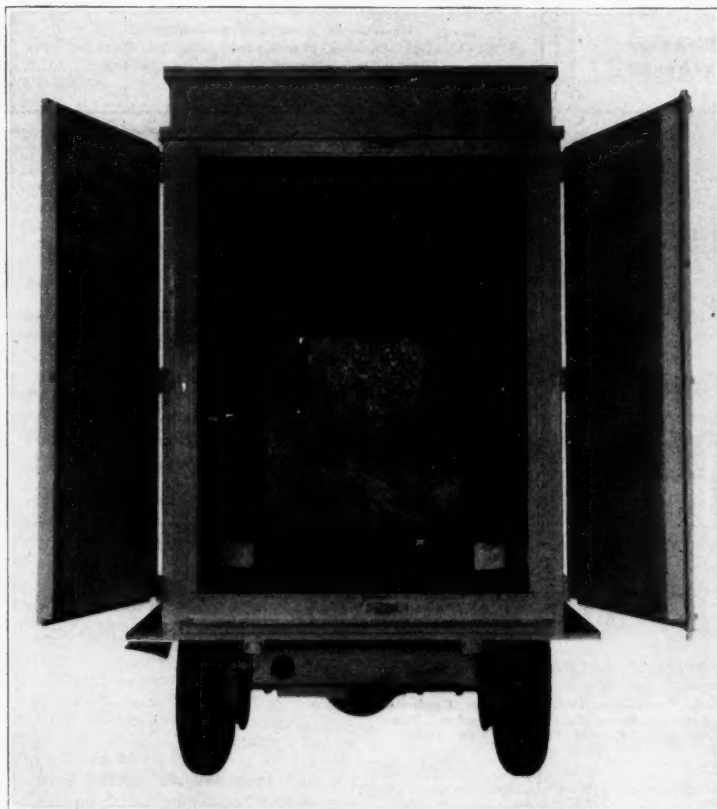
Kiesling Bros., Logansport, Ind., have installed new refrigerating equipment in their cold storage plant.

The Port of Olympia, Olympia, Wash., is planning the erection of a large cold storage plant.

### NEW ZEALAND CASING EXPORTS.

The export of casings from New Zealand for the year ended June 30, 1929, showed a slight drop in quantity, 3,574,661 lbs. being shipped, as against 3,715,870 lbs. in 1927-28, says a report by the U. S. Department of Commerce. There was also a further drop in current value to \$3,344,156; the 1927-28 value was \$3,724,437. The per pound value of the casings is also decreasing, this year's average working out to 94c lb. for the partially treated product, as against \$1.00 last year, and \$1.05 for the year ended June, 1927.

Firms in the export trade, however, state that values are not yet low enough, when selling conditions in the United States, the chief market are considered. Those contracts with freezing works which have been renewed in the last twelve months are at considerably lower prices than heretofore, this being due to the poorer selling market. Siberian competition continues very strong. Last year a certain amount of casings went to Germany for the first time, as well as a quantity to the United Kingdom, but the continental shipments were largely experimental.



REFRIGERATED TRUCK FOR WHOLESALE DELIVERIES.

This body is equipped with rails for transporting carcass meats. Where the service is from plant to branch house or from plant to wholesaler this type of body with wide end doors serves the needs very well, being easy to load and unload.

However, most packers find that shelves within the body and narrow side doors are a better arrangement when the truck is in service delivering to retailers.

# WM. M. WARE & CO.

TALLOW  
GREASE  
TANKAGE  
CRACKLINGS  
ETC.

ESTABLISHED  
1888

MEMBERS  
NEW YORK  
PRODUCE EXCHANGE

## BROKERS

### NEW YORK

316 Produce Exchange Bldg.  
Phone Bowling Green 4896

### BOSTON

88 Broad Street  
Phone Hancock 0293

### CHICAGO

327 S. LaSalle St.  
Phone Harrison 5614

# F. C. ROGERS

## PROVISION BROKER

PHILADELPHIA OFFICE  
NINTH AND NOBLE STREETS  
NEW YORK OFFICE  
NEW YORK PRODUCE EXCHANGE

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

## JOHN H. BURNS CO., Broker

Export *Packing House Products* Domestic

407 Produce Exchange, New York City  
Member New York Produce Exchange

Cable Address: "Jonburns"

Codes: Cross, Kelly, Utility (Livestock Ed.) Lieber's (5th Ed.)  
Rep., Wyanntskill Mfg. Co., Stockinettes, Troy, N. Y.

## Cold Storage Installation

All Kinds of Refrigerator Construction

### JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.  
526-530 St. Paul St., Baltimore, Md.  
902 Woodward Bldg., Washington, D. C.

J. C. Wood - Robt. Burrows



Give Each Order Their  
Personal Attention

30  
YEARS  
Serving  
Packers

Cash Provisions - Beef - Etc

Future Provisions - Grain and Cotton

Members Chicago Board of Trade

Daily Price List Sent on Request

Central  
6889

## J. C. Wood & Co.

105 W. Adams Street

BROKERS

CHICAGO

## G. H. LYALL

BROKER

Tallow — Grease — Oils

Offerings Solicited

177 STATE ST.

BOSTON, MASS.

H. C. GARDNER

F. A. LINDBERG

## GARDNER & LINDBERG

ENGINEERS

Mechanical, Electrical, Architectural  
SPECIALTIES, Packing Plants, Cold Storage, Manufacturing  
Plants, Power Installations, Investigations  
1134 Marquette Bldg. CHICAGO

## H. PETER HENSCHEN

Architect

1637 Prairie Ave., Chicago, Ill.

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

## Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil  
Stearine, Beef Cracklings, Ground Scrap, Fertilizers  
Dealers in Hides, Skins, Pelts, Wool and Furs

40 North Market St.

Boston, Mass.

Main Office  
140 W. Van Buren St.  
CHICAGO, ILL.  
All Codes

# E. G. JAMES COMPANY

Branch Office  
148 State St.,  
BOSTON, MASS.

## PROVISION BROKERS

Beef, Provisions, Packing House Products,  
Tallow, Greases, Fertilizer Materials, Bone  
Materials, Animal Feeds, Whale Guano  
Bird Guano



We trade in Domestic, Canadian, European,  
Australian, New Zealand and South  
American products on  
brokerage basis

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

# Chicago Section

S. C. Bloom, refrigeration engineer, was in Indianapolis this week on business.

Lacy J. Lee, of Lee & Waldron, brokers, is recovering from an attack of pneumonia.

M. J. Mackin, of the E. G. James Co., Chicago, provision and by-products brokers, is convalescing after a recent appendicitis operation.

Miss Grace Thomas, broker, of Seattle, Wash., is the latest addition to John Hall's art gallery (no, John, we refuse to say "rogues.")

Packers' purchases of livestock at Chicago for the first four days of this week totaled 15,255 cattle, 3,447 calves, 26,124 hogs and 20,124 sheep.

On Tuesday of this week Joshua Stevenson, jr., of J. Stevenson & Sons, well-known Chicago meat wholesalers, was killed by a falling icicle from a tall building as he walked along Packers avenue at the Union Stock Yards.

Provision shipments from Chicago for the week ended Dec. 21, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1928.
Cured meats, lbs.	17,606,000	17,345,000	16,263,000
Fresh meats, lbs.	38,376,000	42,489,000	37,827,000
Lard, lbs.	11,455,000	12,516,000	12,966,000

Irvin A. Busse has acquired sole ownership of the Packers Commission Company and will be located in the Chicago Board of Trade Building upon its completion. Temporary quarters on and after Monday, December 30, will be at room 920, Postal Telegraph Building, 332 So. La Salle St., telephone Harrison 3740.

President B. G. Brennan and vice-president Chas. E. Herrick of the Brennan Packing Co. forgot business for the day on Thursday, the day after Christmas, and entertained the small children from "back of the yards" at a great Christmas dinner. They had turkey and cranberries and ice cream and everything good. The children of the Brennan plant employees were there too, helping the hosts to give their small guests a good time.

Friends of H. C. Woodruff, former vice president of the Brecht Company, New York, and now yachtsman, town councillor and official glad-hand artist of West Palm Beach, Fla., will be interested to learn that Harry has gone into the real estate business as a member of the firm of Woodruff and Goggin, with offices in the Thomson & McKinnon building, Palm Beach. Harry will be ready to let in any of his friends on the ground floor when they want to select a winter home. He says it's the most beautiful spot in America to live, and he ought to know.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

## HOLIDAY GREETINGS.

Holiday greetings come to THE NATIONAL PROVISIONER from within and without the industries it represents, and from the farthest corners of the earth as well as North America.

From home packers early greetings were received from the Weil Packing Co., Evansville, Ind.; Progressive Packing Co., Chicago; Emge & Sons, Fort Branch, Ind.; J. T. McMillan Co., St. Paul, Minn.; Republic Food Products Co., Chicago; J. & F. Schroth Packing Co., Cincinnati; Blayne-Murphy Co., Denver, Colo.; Perry Packing Co., Perry, Iowa; L. Bartel Co., New York City; A. Gobel, Inc., New York.

Messages in the early mails from individual packers included Frank W. Waddell, Miller & Hart, Chicago; Jack Thomas, Wilson & Co., Chicago; Otto Finkbeiner, Little Rock Packing Co., Little Rock, Ark.; Thos. N. Conway, California Rendering Co., Los Angeles; R. T. Keefe, Keefe-Le Stourgeon Co., Arkansas City, Kan.; John Tiedemann, Tiedemann & Harris, San Francisco; R. H. Daigneau, Geo. A. Hormel & Co., Austin, Minn.; A. C. Hofmann, jr., A. C. Hofmann & Sons, Syracuse, N. Y.; Stephen S. Conway, Miles Packing Co., Cape Girardeau, Mo.; Fred M. Tobin, Rochester Packing Co., Rochester, N. Y.; M. Dever, Armour and Company, Columbus, O.; D. J. Donohue, Cudahy

Packing Co., Chicago; H. M. Shulman, Hammond Standish & Co., Detroit.

From abroad the earliest greetings were from Gustavus F. C. Witt, Rotterdam, Holland; Chas. F. Kamrath, Moscow, Russia; and the Empire Trading Co., Quetta, Beluchistan.

Greetings from those who cooperate with THE NATIONAL PROVISIONER within the industry included those from leading brokers like J. C. Wood & Co., Chicago; F. C. Reed & Son, Philadelphia; C. W. Riley, jr., Cincinnati; Chas. W. Willits, San Francisco; Herschel Adkins, Huntington, W. Va.; E. C. Merritt, Chicago; Seaboard Refining Co., New Orleans; John W. Hall, Chicago. Others were from John P. Harris, Chicago; Potts, Watkins & Walker, St. Louis; O. R. Dunn, A. C. Legg Packing Co., Birmingham, Ala.; Henry Cohn, president Automatic Linker, Inc., New York; D. W. Awtry, curing expert, Excelsior Springs, Mo.; Ernst Terhardt, meat catering expert, Detroit.

From Washington came messages from Secretary of Agriculture Arthur M. Hyde and Assistant Secretary of Commerce Julius Klein. Others were from J. S. Campbell of the U. S. Bureau of Agricultural Economics at Chicago, and B. F. McCarthy, in charge at New York; from G. L. Noble, executive of the National Committee on Boys and Girls Club Work; R. C. Pollock, general manager of the National Livestock and Meat Board, and Max O. Cullen of the staff; C. H. Janssen, secretary-manager of the National Association of Retail Grocers; from President Wm. Whitfield Woods and the staff of the Institute of American Meat Packers.

## PERISHABLE FREIGHT HEARING.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, Room 308, Union Station Building, 516 West Jackson Blvd., Chicago, Ill., January 13, 1930, commencing at 10 a. m.

No. 2204—Ownership of ice remaining in bunkers at destination.

No. 2226—Top icing shipments of vegetables.

No. 2249—Allowance to shippers for papering cars.

No. 2253—Protective service against cold on bananas.

No. 2255—Stated refrigeration charges on mixed carloads of fruits, vegetables and melons.

No. 2256—Standard ventilation on nursery stock.

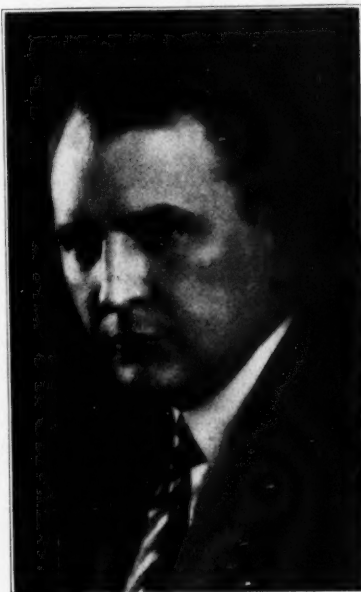
No. 2257—Allowance to shippers for ice supplied at loading stations in Canada.

No. 2258—Heater charges Nebraska and Wyoming to New Mexico on traffic destined Texas.

No. 2261—Removing ice from bunkers of cars in connection with change from refrigeration to heater service.

No. 2264—Icing by shippers—re-top icing in transit.

No. 2266—Shippers' instructions on traffic handled under replenishing service.



## RIISING IN THE BROKERS' RANKS.

Irvin A. Busse has acquired sole ownership of the Packers Commission Co. and will have his offices in the new Board of Trade Building upon its completion. Meanwhile his headquarters will be next door in the Postal Telegraph Bldg.

Graduating from Uncle "Ace" Davidson's staff, Mr. Busse rose rapidly to be a packinghouse broker in his own right, and now his hustling abilities and knowledge of the trade bring him into the select circle of the "upper ten" in the new trade palace at the head of La Salle street.



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading, Thursday,  
Dec. 26, 1929.

### Regular Hams.

	Green.
8-10 .....	18 1/2
10-12 .....	18 1/2
12-14 .....	17 1/2
14-16 .....	17 1/2
16-18 .....	17 1/2
18-20 .....	17 1/2
20-22 .....	17 1/2
22-24 .....	17 1/2

### S. P. Boiling Hams.

	H. Run.
10-18 .....	17 1/2
18-20 .....	17 1/2
20-22 .....	17 1/2

### Skinned Hams.

	Green.
10-14 .....	18 1/2
14-16 .....	18 1/2
16-18 .....	18 1/2
18-20 .....	18 1/2
20-22 .....	16 1/2
22-24 .....	14 1/2
24-26 .....	14 1/2
26-28 .....	14 1/2
28-30 .....	14 1/2
30-35 .....	14

### Picnics.

	Green.
4-6 .....	11 1/2
6-8 .....	11 1/2
8-10 .....	11 1/2
10-12 .....	11 1/2
12-14 .....	11 1/2

### Beliles.\*

	Green.
6-8 .....	17 1/2
8-10 .....	17 1/2
10-12 .....	16 1/2
12-14 .....	15 1/2
14-16 .....	14 1/2
16-18 .....	14 1/2

\*Square Out and seedless.

### D. S. Beliles.

	Clear.
14-16 .....	12 1/2
16-18 .....	12 1/2
18-20 .....	12 1/2
20-25 .....	11 1/2
25-30 .....	11 1/2
30-35 .....	11 1/2
35-40 .....	11 1/2
40-50 .....	10 1/2

### D. S. Fat Backs.

	Clear.
8-10 .....	8 1/4
10-12 .....	10
12-14 .....	11 1/4
14-16 .....	11 1/4
16-18 .....	11 1/4
18-20 .....	11 1/4
20-25 .....	11 1/4

### D. S. Rough Ribs.

	Clear.
45-50 .....	55-60
55-60 .....	65-70
65-70 .....	75-80

### Other D. S. Meats.

	Clear.
Extra short clears .....	35-45
Extra short ribs .....	35-45
Regular plates .....	6-8
Clear plates .....	4-6
Jowl butts .....	8 1/2

## FUTURE PRICES.

SATURDAY, DECEMBER 21, 1929.

### LARD—

	Open.	High.	Low.	Close.
S. P. Dec. ...	9.95	9.97 1/2	9.95	9.97 1/2 b
Jan. ...	10.22 1/2	10.22 1/2	10.17 1/2	10.20 ax
Mar. ...	10.47 1/2-45	10.47 1/2	10.42 1/2	10.45 ax
May ...	10.65	10.70	10.65	10.65 b

### CLEAR BELLIES—

	Open.	High.	Low.	Close.
S. P. Dec. ...	12.17 1/2	12.17 1/2	12.15	11.37 1/2 n
Jan. ...	12.17 1/2	12.17 1/2	12.15	11.57 1/2 ax
Mar. ...	12.17 1/2	12.17 1/2	12.15	12.15
May ...	12.17 1/2	12.17 1/2	12.15	12.15

MONDAY, DECEMBER 23, 1929.

### LARD—

	Open.	High.	Low.	Close.
S. P. Dec. ...	10.00	10.00	9.97 1/2	9.97 1/2
Jan. ...	10.20	10.20	10.17 1/2	10.17 1/2
Mar. ...	10.67 1/2-05	10.67 1/2	10.65	10.42 1/2 ax
May ...	10.67 1/2	10.67 1/2	10.65	10.65 b

### CLEAR BELLIES—

	Open.	High.	Low.	Close.
S. P. Dec. ...	12.22 1/2	12.30	12.12 1/2	11.37 1/2 n
Jan. ...	12.22 1/2	12.30	12.12 1/2	11.57 1/2 b
Mar. ...	12.22 1/2	12.30	12.12 1/2	11.57 1/2 b
May ...	12.22 1/2	12.30	12.12 1/2	11.57 1/2 b

TUESDAY, DECEMBER 24, 1929.

### LARD—

	Open.	High.	Low.	Close.
S. P. Dec. ...	10.02 1/2	10.05	10.02 1/2	10.05
Jan. ...	10.22 1/2-25	10.25	10.22 1/2	10.25 ax
Mar. ...	10.45	10.47 1/2	10.45	10.45
May ...	10.70-67 1/2	10.75	10.67 1/2	10.72 1/2 ax

### CLEAR BELLIES—

	Open.	High.	Low.	Close.
S. P. Dec. ...	12.25	12.35	12.25	11.37 1/2 n
Jan. ...	12.25	12.35	12.25	11.72 1/2 b
Mar. ...	12.25	12.35	12.25	12.35 ax
May ...	12.25	12.35	12.25	12.35 ax

WEDNESDAY, DECEMBER 25, 1929.

HOLIDAY. NO MARKET.

THURSDAY, DECEMBER 26, 1929.

### LARD—

	Open.	High.	Low.	Close.
S. P. Dec. ...	10.00	10.00	9.95	9.95
Jan. ...	10.17 1/2	10.17 1/2	10.15	10.15 ax
Mar. ...	10.40	10.42 1/2	10.37 1/2	10.37 1/2
May ...	10.65	10.65	10.60	10.62 1/2

### CLEAR BELLIES—

	Open.	High.	Low.	Close.
S. P. Dec. ...	12.30	12.30	12.17 1/2	11.37 1/2 n
Jan. ...	12.30	12.30	12.17 1/2	11.60 ax
Mar. ...	12.30	12.30	12.17 1/2	12.17 1/2 ax
May ...	12.30	12.30	12.17 1/2	12.17 1/2 ax

FRIDAY, DECEMBER 27, 1929.

### LARD—

	Open.	High.	Low.	Close.
S. P. Dec. ...	9.90	10.15	10.15	9.90
Jan. ...	10.15	10.15	10.15	10.15 ax
Mar. ...	10.35	10.37 1/2	10.35	10.35
May ...	10.62 1/2-60	10.62 1/2	10.60	10.60 b

### CLEAR BELLIES—

	Open.	High.	Low.	Close.
S. P. Dec. ...	11.60	11.60	11.37 1/2	11.37 1/2 n
Jan. ...	11.60	11.60	11.37 1/2	11.60
Mar. ...	11.60	11.60	11.37 1/2	11.60
May ...	11.60	11.60	11.37 1/2	11.60

Key: ax, asked; b, bid; n, nominal; = split.

## CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during October, 1929, according to the U. S. Bureau of Foreign and Domestic Commerce, were as follows:

Beef, 226,142 lbs., valued at \$85,404; pork, 1,212,346 lbs., valued at \$429,732; sausage, 245,346 lbs., valued at \$95,079. Other canned meats, 139,331 lbs.; valued at \$31,107. Total canned meats, 1,823,653 lbs., valued at \$641,322.

Shipments of canned meats from this country to non-contiguous territory during this month were as follows:

Alaska—Beef, 14,925 lbs., \$4,135 value; sausage, 2,554 lbs., \$789 value. Hawaii—Beef, 30,318 lbs., \$5,862 value; pork, 23,373 lbs., \$8,016 value; sausage, 12,156 lbs., \$3,702 value; other canned meats, 7,260 lbs., \$2,868 value. Porto Rico—Beef, 904 lbs., \$317 value; pork, 8,229 lbs., \$1,269 value; sausage, 9,458 lbs., \$2,611 value; other canned meats, 20,750 lbs., \$2,119 value.

## CHICAGO RETAIL MEATS

### Beef.

	Week ended	No.	No.	No.	No.	Cor. wk.
	Dec. 26, 1929.	1.	2.	3.	1.	2.
Rib roast, hvy end...	35	30	18	35	30	16
Rib roast, lt end...	45	35	20	45	35	20
Chuck roast	32	27	21	34	30	21
Steaks, round	50	40	25	55	50	25
Steaks, sirloin cut	45	40	25	60	45	22
Steaks, porterhouse	50	45	25	75	45	20
Steaks, flank	25	25	18	28	25	18
Beef stew, chuck	27	22	15	27	22	17
Corned briskets, boneless	32	28	18	28	34	18
Corned plates	20	18	10	20	15	10
Corned rump, boneless	25	22	18	25	22	18

### Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	34	30	35	27
Legs	35	30	40	28
Stew	15	15	22	15
Chops, shoulder	25	20	35	20
Chops, rib and loin	50	25	60	25

### Mutton.

	Good.	Com.	Good.	Com.
Legs	26	24	24	24
Stew	16	14	14	14
Shoulders	16	14	14	14
Chops, rib and loin	35	25	35	25

### Pork.

	Good.	Com.	Good.	Com.
Loin, 8@10 av.	20	23	21	23
Loin, 10@12 av.	20	23	21	23
Loin, 12@14 av.	20	23	20	23
Loin, 14 and over	19	20	18	21
Chops	16	18	16	18
Shoulders	16	18	16	18
Butts	20	22	20	22
Spareribs	18	17	16	17
Hocks	12	12	12	12
Leaf lard, raw	14	14	14	14

### Veal.

	Good.	Com.	Good.	Com.
Hindquarters	35	30	35	30
Forequarters	24	26	22	24
Legs	35	38	30	35
Breasts	16	22	16	22
Shoulders	20	22	18	22
Cutlets	50	50	50	50
Rib and loin chops	40	40	40	40

### Butchers' Offal.

	Good.	Com.	Good.	Com.
Suet	4	4	4	4
Shop fat	2 1/2	3	3	3
Bone, per 100 lbs.	50	50	50	50
Calf skins	18	18	18	18
Klips	16	16	16	16
Deacons	12	12	12	12

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. 1. Chicago	9 1/2	
Saltwater, 25 bbl. lots, f.o.b. N. Y.		5 1/2
Dbl. refined granulated	5 1/2	
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8 1/2	
Dbl. rfd. gran. nitrate of soda	3 1/2	
Less than 25 bbl. lots 1/2 c. more.		
Boric acid, carloads, powdered, in bbls., in 5 ton lots or more	9 1/2	9 1/2
In bbls. in less than 5-ton lots	8 1/2	9 1/2
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or pow., bbls.	5	4 1/2
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago	\$6.60	
Medium, carlots, per ton, f.o.b. Chicago		0.10
Rock, carlots, per ton, f.o.b. Chicago		8.60
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or.	@ 3.80	
Second sugar, 90 basis	None	
Syrup testing 63 and 65 combined sucrose and invert, New York	@ .38	
Standard gran. f.o.b. refiners (2%)	@ 5.10	
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.60	
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.50	

## CANADA INSPECTED SLAUGHTER.

Government inspected slaughters of livestock in Canada during November, 1929:

	Nov. 1929.	Nov. 1928.	10 mos. ended Nov. 1929.	10 mos. ended Nov. 1928.
Cattle	88,386	84,676	646,465	641,419
Calves	25,489	21,321	309,506	402,206
Hogs	234,319	232,234	2,131,864	2,307,932
Sheep	135,250	134,922	675,136	589,200

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2402 SOUTH LA SALLE STREET  
CHICAGO, ILL.

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Week ended

Dec. 26, 1929.

Cor. week,

1928.

Prime native steers	25	@26	25	@26 1/2
Good native steers	23 1/2	@24 1/2	23	@25
Medium steers	22	@23	20	@23
Helfers, good	19	@23	19 1/2	@24 1/2
Cows	14	@17	14	@15
Hind quarters, choice	30	@31	28	@31
Fore quarters, choice	20	@21	21	@23

## Beef Cuts.

Steer loins, No. 1	@42	@44
Steer loins, No. 2	@38	@41
Steer short loins, No. 1	@52	@55
Steer short loins, No. 2	@43	@45
Steer loin ends (hips)	@33	@35
Steer loin ends, No. 2	@33	@35
Cow loins	@25	@25
Cow short loins	@29	@28
Cow loin ends (hips)	@21	@23
Steer ribs, No. 1	@27	@27
Steer ribs, No. 2	@26	@26
Cow ribs, No. 2	@18	@18
Cow ribs, No. 3	@14	@15
Steer rounds, No. 1	@20	@20 1/2
Steer rounds, No. 2	@19 1/2	@20
Steer chuck, No. 1	@20	@20
Steer chuck, No. 2	@19	@19
Cow rounds	@16 1/2	@17
Cow chucks	@16	@16 1/2
Steer plates	@14 1/2	@15
Medium plates	@12 1/2	@13
Briquets, No. 1	@19	@25
Steer navel ends	@11 1/2	@14 1/2
Cow navel ends	@11 1/2	@13
Fore shanks	@13	@13 1/2
Hind shanks	@10	@10
Strip loins, No. 1, boneless	@50	@50
Strip loins, No. 2	@50	@50
Sirloin butts, No. 1	@40	@40
Sirloin butts, No. 2	@28	@28
Beef tenderloins, No. 1	@75	@75
Beef tenderloins, No. 2	@70	@70
Rump butts	25	@30
Flank steaks	@27	@30
Shoulder clods	19	@21
Hanging tenderloins	@20	@18

## Beef Products.

Brains (per lb.)	@12	@13
Hearts	@12	@12
Tongues, 4@5	35	@36
Sweetbreads	@42	@44
Ox-tails, per lb.	@17	@15
Fresh tripe, plain	7	@8
Fresh tripe, H. C. lb.	@10	@10
Livers	17	@22
Kidneys, per lb.	@14	@15

## Veal.

Choice carcass	22	@23
Good carcass	15	@21
Good saddles	25	@30
Good backs	15	@18
Medium backs	12	@13

## Veal Products.

Brains, each	12	@14
Sweetbreads	@14	@15
Calf livers	@60	@57

## Lamb.

Choice lambs	@25	@25
Medium lambs	@24	@23
Good saddles	@25	@30
Medium saddles	@28	@28
Choice fores	@20	@20
Medium fores	@18	@18
Lamb fries, per lb.	@33	@33
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@30	@30

## Mutton.

Heavy sheep	@9	@10
Light sheep	@12	@13
Heavy saddles	@12	@13
Light saddles	@16	@16
Heavy fores	@8	@8
Light fores	@10	@10
Mutton legs	@20	@20
Mutton loins	@12	@12
Mutton stew	@8	@9
Sheep tongues	@16	@15
Sheep heads, each	@12	@10

## Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.	@21	@17
Pine shoulders	13 1/2	@13
Skinned shoulders	@14	@13
Tenderloins	@42	@45
Spare ribs	@14	@12
Back fat	@13	@13
Boston butts	@17	@14 1/2
Heads	@12	@12
Tails	@13	@12
Neck bones	@5	@4
Slip bones	@14	@14
Blade bones	@14	@12
Pigs feet	7	@7
Kidneys, per lb.	@11	@11
Livers	@8	@10
Brains	@14	@14
Ears	@7	@7
Snouts	@7	@7
Heads	@10	@8

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	@26
Country style sausage, fresh in link	@19
Country style sausage, smoked	@17
Country style sausage, smoked	@21
Frankfurts in sheep casings	@22
Frankfurts in hog casings	@21
Bologna in beef bungs, choice	@18 1/2
Bologna in cloth, paraffined, choice	@18
Bologna in beef middles, choice	@18
Liver sausage in hog bungs	@24
Smoked liver sausage in hog bungs	@13
Liver sausage in beef rounds	@17
Head cheese	@27
New England luncheon specialty	@20
Mixed luncheon specialty	@23
Tongue sausage	@17
Blood sausage	@20
Polish sausage	@16
Sausage	@16

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	@46
Thuringer Cervelat	@24 1/2
Farmer	@30
Holsteiner	@28
B. C. Salami, choice	@46
Milano Salami, choice, in hog bungs	@45
B. C. Salami, new condition	@26
Prisanes, choice, in hog middles	@40
Genoa style Salami	@51
Pepperoni	@39
Mortadella, new condition	@39
Capicola	@51
Italian style hams	@39
Virginia hams	@35

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$6.75
Large tins, 1 to crate	7.75
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50
Smoked link sausage in hog casings—	
Small tins, 2 to crate	7.00
Large tins, 1 to crate	8.00

## SAUSAGE MATERIALS.

Regular pork trimmings	9 1/2 @10
Special lean pork trimmings	@14
Extra lean pork trimmings	15 1/2 @16
Neck bone trimmings	10 @10 1/2
Pork cheek meat	9 @9
Pork hearts	8 @8
Native boneless bull meat (heavy)	@16
Boneless chucks	@13 1/2
Shank meat	@12 1/2
Beef trimmings	7 @7 1/2
Beef hearts	@9 1/2
Beef cheeks (trimmed)	@10 1/2
Dressed canners, 350 lbs. and up	@11 1/2
Dressed cutter cows, 400 lbs. and up	@13 1/2
Dr. bologna bulls, 600 lbs. up	5 1/2 @6
Beef tripe	@15 1/2
Cured pork tongue (canner trim)	

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack	@40
Domestic round, 140 pack	@50
Wide export rounds	@55
Medium export rounds	@45
Narrow export rounds	@50
No. 1 weasands	@16
No. 2 weasands	@10
No. 1 bungs	@34
No. 2 bungs	@25
Regular middles	1.00 @1.06
Selected wide middles	@2.35
Dried bladders:	
12/15	@22.00
10/12	@16.65
8/10	@12.25
6/8	@8

## Hog casings:

Narrow, per 100 yds.	@22.75
Narrow, special, per 100 yds.	@22.25
Medium, regular, per 100 yds.	@21.25
Wide, per 100 yds.	@1.00
Extra wide, per 100 yds.	@1.00
Export bungs	@34
Large prime bungs	@22
Medium prime bungs	@10
Small prime bungs	@6
Middles	@20
Stomachs	8 @10

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$15.00
Honeycomb tripe, 200-lb. bbl.	20.00
Pocket honeycomb tripe, 200-lb. bbl.	21.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	79.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00

## BARRELED PORK AND BEEF.

Mess pork, regular	\$25.00
Family back pork, 24 to 34 pieces	@31.00
Family back pork, 35 to 45 pieces	@31.00
Clear back pork, 40 to 50 pieces	@25.50
Clear plate pork, 25 to 35 pieces	@20.00
Briquet pork	@23.00
Bean pork	@19.50
Plate beef	@29.00
Extra plate beef, 200 lb. bbl.	@80.00

## COOPERAGE.

Ash pork barrels, black iron hoops	\$1.57 1/2 @1.60
Oak pork barrels, black iron hoops	1.05 @1.07 1/2
Ash pork barrels, galv. iron hoops	1.77 1/2 @1.80
White oak ham tierces	@3.12 1/2
Red oak lard tierces	2.42 1/2 @2.45
White oak lard tierces	2.02 1/2 @2.05

## OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@25
White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@19 1/2
Nut, 1-lb. cartons, f.o.b. Chicago	@17
(30 and 60-lb. solid packed tubs, 1c per lb. less)	
Pantry, 00-lb. tubs, f.o.b. Chicago	@15

## DRY SALT MEATS.

Extra short clears	@10 1/4
Extra short ribs	@10 1/4
Short clear middles, 60-lb. avg.	@12 1/2
Clear bellies, 18@20 lbs.	@12 1/2
Clear bellies, 14@16 lbs.	@12 1/2
Rib bellies, 20@25 lbs.	@12 1/2
Rib bellies, 25@30 lbs.	@12 1/2
Fat backs, 10@12 lbs.	@10 1/4
Fat backs, 14@16 lbs.	@11 1/4
Regular plates	@8 1/2
Butts	@8 1/2

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@24 1/2
Fancy skd. hams, 14@16 lbs.	@23 1/2
Standard reg. hams, 14@16 lbs.	@20
Picnics, 4@8 lbs.	@30 1/2
Fancy bacon, 6@8 lbs.	@24 1/2
Standard bacon, 6@8 lbs.	@24 1/2
No. 1 beef ham sets, smoked—	
Inside, 8@12 lbs.	@47
Outside, 5@9 lbs.	@41
Knuckles, 5@9 lbs.	@36
Cooked hams, choice, skin on, fattened	.35 @38
Cooked hams, choice, skinless, fattened	.36 @38
Cooked picnics, skin on, fattened	@25
Cooked picnics, skinned, fattened	@26
Cooked loin roll, smoked	.41 @42

## ANIMAL OILS.

Prime edible lard oil	@13
Headlight burning oil	@12
Prime winter strained	@11 1/4
Extra winter strained	@11 1/4
Extra No. 1	@11 1/4
No. 1 lard	@10
No. 2 lard	@9 1/4
Acidless tallow oil	@9 1/4
D. C. T. neatfoot	@12 1/2
Pure neatfoot oil	@12 1/2
Special neatfoot oil	@11 1/4
Extra neatfoot oil	@11
No. 1 neatfoot oil	@10 1/4
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

## LARD.

Prime steam	@ 9.95
Prime steam, loose	@ 9.27 1/2
Kettle rendered, tierces	@11.25
Refined lard, boxes, N. Y.	@10.87 1/2
Leaf, raw	@12.00
Neutral, in tierces	@12.00
Compound, acc. to quantity	11 1/2 @11 1/2

## OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	10 1/2 @11
Oleo stocks	@10 1/2
Prime No. 1 oleo oil	@10 1/2
Prime No. 2 oleo oil	@9 1/2
Prime No. 3 oleo oil	@9 1/2
Prime oleo stearine, edible	@9 1/2

## TALLOWES AND GREASES.

Edible tallow, under 1% acid, 45 titre	8 @8 1/4
Prime packers tallow	@ 7 1/4
No. 1 tallow, 10% f.f.a.	7 @7 1/4
No. 2 tallow, 40% f.f.a.	5 1/2 @6
Choice white grease	7 1/2 @7 1/4
A-White grease	7 @7 1/4
B-White grease, max. 5% acid	6 @6 1/4
Yellow grease, 10@15% f.f.a.	6 @6 1/4
Brown grease, 40% f.f.a.	5 1/2 @6

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, nom. prompt	7 @7 1/4
White, deodorized, in bbls., f.o.b. Chicago	10 1/2 @10 1/2
Yellow, deodorized, in bbls.	10 1/2 @10 1/2
Soy stock, 50% f.f.a., f.o.b.	2 1/2 @2 1/2
Corn oil, in tanks, f.o.b. mills	7 1/2 @7 1/4
Soy bean, f.o.b. mill	8 1/2 @8 1/2
Cocconut oil, seller's tanks, f.o.b.	8 1/2 @8 1/2
Refined in bbls., c.f. Chicago, nom.	9 1/2 @9 1/2

## SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	25 1/2	28
Cinnamon	20	32
Cloves	6	8
Coriander	22	22
Ginger	95	1.00
Mace	35	35
Nutmeg	35	35
Pepper, black	35 1/2	35
Pepper, Cayenne	20	20
Pepper, red	45	48
Pepper, white	45	48

# Retail Section

## Cutting More Money Out of Beef

### V—Making Seventh Rib Roll

The prime rib of beef does not present much of a problem to retailers in its profitable distribution, provided they do not have to charge so much for it that demand is reduced materially. In the past it has been the custom to make the steaks and the prime rib cuts carry the burden of loss on the

less-demanded cuts. But with the new methods of breaking up the beef carcass it is expected that every cut will bear its proportionate share of cost, and make its contribution to the profit made on the quarter or side of beef.

The forequarter is first cut into the rattle and back. Description has been given in previous issues of THE NATIONAL PROVISIONER of methods of cutting up the rattle into quick moving cuts.

From the back is cut off 7 prime ribs, which are made into a seventh rib roll, prime rib roll, and steaks from the boneless prime rib. The remaining part of the back, which is the chuck, is then broken up into a number of small and easily-moved cuts.

Turning the seventh rib into a seventh rib roll solves a problem for a good many retailers. This cut has been something of an orphan, but if transformed into a roast there is no trouble disposing of it to advantage.

First the seventh rib is cut off, then the shoulder muscle and cartilage that extends over the top of the rib are removed, the rib is boned and the back strap removed, then the meat is rolled and tied, resulting in a very desirable cut.

This cut should be sold as a rib roast—not a pot roast, but to be handled as a roast made from any other of the prime rib cuts. As such it should command a good price, as it is tender, tasty and all meat.

This is the fifth of a series of articles on "Cutting More Money Out of Beef" by methods developed and demonstrated by the National Live Stock and Meat Board as a part of its educational campaign to increase meat consumption. The first of these articles appeared in THE NATIONAL PROVISIONER of November 30, 1929; the second in the issue of December 7, the third December 14; the fourth in the December 21 issue.

The next article in this series will describe and illustrate the preparation of prime rib roll and boneless rib steaks.

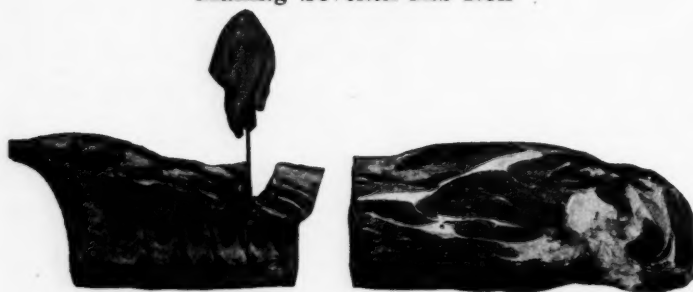
### PACKER AIDS RETAIL SALES.

The retail meat dealers of Cape Girardeau, Mo., and the livestock raisers of Cape and Scott counties in that state were given a boost recently when the Miles Packing Co. of Cape Girardeau used newspaper advertising space to advertise locally-raised baby beef.

The advertisement was published Saturday, December 21, and called consumers' attention to the fact that this high quality beef—"the finest baby beef ever offered on this market"—would be on sale on Monday and Tuesday, December 23 and 24, in twelve local butcher shops, the names and addresses of which were given.

The company made the effort to purchase the best animals obtainable for this occasion, and announced the event as its contribution to the good citizens of Cape Girardeau and vicinity who had supported the local institution so loyally during the past year.

### Making Seventh Rib Roll



ONE.—Cut off 7 prime ribs. Then cut off 7th rib.



TWO.—Remove shoulder muscle and cartilage that extends over top of rib.



FOUR.—Roll into shape and sew together.

THREE.—Bone the remainder of 7th rib and remove back strap.



## Credit and Delivery Some Retailers Return to This Method of Doing Business

By Everett B. Wilson

Department of Retail Merchandising,  
Institute of American Meat Packers

What is the tendency at the present time among retail food stores in the matter of offering credit and delivery service?

Facts available give no very definite answer to this question. Undoubtedly a great many individually-owned stores have gone onto a cash-and-carry basis during the last few years. Several of the larger voluntary chains in the grocery business feature this policy. On the other hand, it is generally believed, some chain store organizations may offer credit and delivery in some of their stores in the future.

It also is interesting to note that answers to a questionnaire sent out recently showed that a group of representative retail meat dealers were offering more credit and delivery service than formerly, and that credit losses were somewhat lower.

It has been recognized that credit and delivery service will help greatly in building up a sales volume for a dealer under certain conditions, and that a business so operated will be entirely successful, provided that these services are wisely administered. On the other hand, many a dealer has had to close his doors because he had granted credit too generously and maintained an unprofitable delivery service.

### Extra Service Attracts Trade.

However, it is by no means impossible to handle credit and delivery problems in such a way that they become assets. Many dealers who now operate on a cash-and-carry basis unquestionably could get more trade and make bigger profits if they would add these forms of service. The following example will illustrate this point:

In a certain suburban town, there are two retail food stores located close to each other—there being only one building between them. One store operates strictly cash-and-carry; the other offers both credit and delivery. The cash-and-carry store is modern, up-to-date, clean, and decidedly attractive in every way. The proprietor is a local boy with a wide acquaintance among local housewives. Yet, he is about to close his doors because of lack of patronage.

The other store is old-fashioned, less attractive, and is operated by a man who is decidedly lacking in personality. Yet he is quite successful and is making a good profit. And 75 per cent of his business comes in by telephone, to be charged and delivered.

In other words, it is obvious that this second dealer, despite his limitations, is making money largely because he is offering extra service to his customers in the form of credit and delivery. If the cash-and-carry dealer, who is about to fail, had had the courage or foresight to experiment with service of that sort, it seems logical to believe that he would have been more successful.

### Gives Delivery Without Credit.

Many dealers, of course, refuse to extend credit and delivery service and still are highly successful. Since they are successful, they may be better off operating this way, because they avoid the trouble and risk which accompany credit and delivery. However, those dealers who are not making a success of their business on the cash-and-carry basis can well afford to consider carefully the possibilities of using credit and delivery to get the extra volume they need.

Dealers usually prefer to operate cash-and-carry for one of two reasons:

1.—Because they wish to avoid the possibility of losses from extension of credit and unprofitable delivery, or

2.—Because they want to be able to advertise lower prices than they could if their prices had to include credit and delivery expense.

However, neither of these reasons need give much concern if the dealer makes his plans carefully.

In the first place, if credit conditions are extreme, owing to local business conditions, he may offer delivery service alone, which will permit him to deliver C.O.D. This plan is being used with considerable success by one of the voluntary chains. Under this policy, the housewife who is unable to spare the time to shop in person can order by telephone and need not be obliged to go without what she wants or to patronize some competitor of the dealer.

The dealer can adjust his prices to reimburse him for the expense of delivery, and avoid the cost of giving credit, which may help him somewhat in meeting competition. It should be borne in mind, however, that credit and delivery, when efficiently administered, do not add greatly to the cost of doing business.

### Can Make a Delivery Charge.

The dealer who wants to offer credit and delivery without increasing his prices can handle those costs by making an additional charge over his regular prices to customers who take advantage of that service. This charge can be levied either by adding a certain percentage to the customer's bill or by making an additional charge of so much per delivery.

In changing over from cash-and-carry to some such basis, it is quite necessary for the dealer to explain his policy and his reasons to his customers. This may be done by letter or some other form of advertising.

The question of who does and who does not deserve to receive credit is one which requires careful attention. A local retail credit bureau can help the dealer with this problem, if such a bureau is available, or the dealer may handle the matter independently. Bankers usually can give sound advice.

A customer who intends to pay her bills will not hesitate to give references which the dealer may check. Usually he can afford to give credit during the few days it takes him to investigate the references. One dealer has a strict policy of giving credit to no one until the customer has been buying from him for sixty days on a cash basis.

### Credit for One Week Only.

Dealers who do not wish to undertake the task of requesting and checking references may limit credit to one

week, insisting that all bills be paid once a week until the customer has been on the books for six months or more. Losses incurred under this plan should be relatively small.

In granting credit, there is one important rule to keep in mind—that the credit service is intended to be a convenience and not a means of financing the customer's food purchases. Selling food on the installment plan with no opportunity to retain title to the goods, is a risky business.

These suggestions are intended merely for the information of dealers who are looking for another way to increase their sales and should not be interpreted as advocating credit and delivery. The only conclusion they warrant is this: That the cash-and-carry dealer who needs a larger sales volume may be able to increase his sales and his profits if he offers some form of credit and delivery and then keeps these services under close control.

### NEWS OF THE RETAILERS.

The Valley Cash Meat Market, Conrad, Mont., has recently opened on Main st.

C. E. Bollon, Withee, Wisc., has sold his meat market to Harry Thorson.

Stanley Stasieluk, East Troy, Wisc., has purchased the Model Meat Market from A. D. Palenschu.

Edward Sprude recently opened a meat market at Iroquois, S. D.

The stock and fixtures of the E. E. Cook meat and grocery at Lohrville, Ia., were completely destroyed by fire.

Henry L. and Gilbert H. Anderson will open a new meat market at 818 East State st., Rockford, Ill.

The Dee G. Corlett grocery and meat market, Philippsburg, Mont., burned to the ground.

H. Pearce and C. E. Smith have opened a meat market at Laurel, Mont.

The Kilian Meat Market, Coeur D'Alene, Ida., has been purchased by Rex Stanton, who will operate it in connection with the Economy Grocery.

L. P. Dalberg, Garfield, Wn., has purchased the Garfield Meat Market from Oster Bros.

The Mills and Walter Grocery and Market recently opened at Erie and Wolff sts., Racine, Wisc.

The W. C. Turvey grocery store, Burlingame, Kas., is adding a meat department.

Russell Smith has opened the Mission Vale Market on Nall ave., Overland Park, Kas.

Meazell & Davis have been succeeded in the meat business at 6th and Main sts., Duncan, Okla., by H. C. Palmer.

The Avenue Meat Market has been opened at 1837 Pacific ave., San Francisco, Cal.

J. D. Fleming will engage in the meat and grocery business on corner of Hill street and Palm ave., Watsonville, Cal.

J. La Barbera has sold his meat business at 1601 Ashby ave., Berkeley, Cal., to James J. Diehl.

N. L. Del Marter, Bakersfield, Cal., has purchased the meat and grocery business of Dallas Hayes.

The Benshaw Meat Market will be opened at 5016 Lorain ave., Cleveland, O.

# New York Section

## AMONG RETAIL MEAT DEALERS.

Mrs. A. Di Matteo, recording secretary, Ladies' Auxiliary, and A. Di Matteo, treasurer of Washington Heights Branch celebrated the fourteenth anniversary of their wedding December 12th. Mrs. Di Matteo says fourteen years ago December 12 began like a summer's day and ended in a blizzard.

The next regular meeting of the Bronx Branch will be held on January 8, 1930, instead of the first Wednesday of the month because of the New Year's holiday. On that occasion there will be nomination and election of officers. A physician to issue health cards both to retailers and employees qualifying will be present. A report of the ball committee on the event to be held at Ebling's Casino on January 19, 1930, will be heard.

At the meeting of the Washington

Heights Branch on Wednesday evening of last week there was a talk on accident and health insurance and a report by the ball committee. Nomination and election of officers also took place. This resulted in the same officers being re-elected. They are: President, Charles Hembdt; first vice president, Frank Kunkle; second vice president, A. Menicker; treasurer, A. Di Matteo; financial secretary, R. Uttenwold; corresponding secretary, Max Haas; Warden, John Berger; orator, Charles Schuck, and trustees, Gus Schmidt, A. Dietzel, Gus Lowenthal, L. Wilson, M. Kaufherr, Theodore Krauser, J. Mayer, Chris Maus and I. Slorsheim.

A short business session, during which there was nomination and election of officers for the ensuing year, preceded the get-together rally of the Brooklyn Branch on Thursday evening of last week. The officers who have

carried on so well during the present year were unanimously re-elected. They are: President, Anton Henn; first vice-president, William Schneider; second vice-president, Harry A. Hertzog; treasurer, Joseph Lehner; recording secretary, Leon Sussel; financial and corresponding secretary, Herbert Hertzog and orator, Albert Rosen. The rally celebrated the final meeting of the year and was well attended. The evening was devoted to entertainment and refreshments were served.

On Thursday afternoon of last week the members of the Ladies' Auxiliary met at the home of the president, Mrs. Charles Kumbdt, and assisted in wrapping the gifts, consisting of wearing apparel for the veterans at U. S. Hospital No. 81. A very pleasant surprise was given upon the announcement of the receipt of a check for twenty-five dollars from the Bronx Branch for this worthy cause. This donation was made without solicitation from the ladies and was given in the usual Bronx Branch magnanimous spirit. There were a number of donations from individual members. The gifts purchased at the suggestion of "Mother" Burck for the children in a ward of Bellevue Hospital were distributed by Mrs. Oscar Schaefer, Mrs. Wm. Ziegler and Mrs. A. Werner, Jr., the committee in charge. Refreshments were greatly enjoyed, especially the cakes baked by Mrs. Kumbdt and her daughters.

A short business meeting was held by the South Brooklyn Branch on Tuesday evening of last week when there was a discussion on the turkey situation, a talk on accident and health insurance and the election of five directors for a term of three years. This branch has been operating under a directorship of nine. With the election of five more the membership will be increased to eleven, and for the next two years two additional members will be elected, when there will be fifteen directors. Thereafter five directors will be elected each year. Those elected at the last meeting were Gus Frederick, Steve Kittle, Joe Hamberger, Max Strahl and Harold Goldman. Immediately following the regular meeting the board convened and elected officers for the ensuing year. As president Joe Rossman, who has served for three years, convinced the members there should be a change in the presidency, Harry Kamps was unanimously elected president. The other officers are vice president, Joe Hamberger; treasurer, Michael Smith; recording secretary, Steve Kittle; financial secretary, Gus Frederick and warden, Ed Leis.

## MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Dec. 21, 1929, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Canada—Beef extract	3,600 lbs.	
Canada—Pork cuts	455 lbs.	
Canada—Bacon	1,580 lbs.	
Canada—Sausage	200 lbs.	
Cuba—Beef quarters	122	
Germany—Bouillon cubes	28,000 lbs.	
Germany—Sausage	900 lbs.	
Germany—Ham	6,000 lbs.	
Holland—Sausage	1,824 lbs.	
Italy—Sausage	2,425 lbs.	
Uruguay—Canned corned beef	180,000 lbs.	

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 26, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEEPS (700 lbs. up):				
Choice	\$21.00@23.00	\$20.50@21.50	\$22.00@24.00	\$22.00@23.00
Good	19.00@21.00	19.00@20.50	20.00@22.00	19.00@21.00
STEEPS (550-700 lbs.):				
Choice	22.00@24.50		22.00@24.00	22.00@24.00
Good	19.50@22.00		20.00@22.00	19.00@22.00
STEEPS (500 lbs. up):				
Medium	16.50@19.50	17.50@19.00	19.00@21.00	17.00@19.00
Common	15.50@16.50	16.50@17.50	17.00@19.00	
STEEPS (1):				
Yearling (300-550 lbs.):				
Choice	23.00@25.00		22.50@25.00	
Good	21.00@23.00		20.00@22.50	
Medium	19.00@21.00			
COWS:				
Good	15.00@16.50	15.50@16.50	16.50@17.50	15.50@16.50
Medium	13.50@15.00	14.00@15.00	15.50@16.50	14.50@15.50
Common	12.00@13.50	13.50@14.00	15.00@16.00	14.00@14.50
<b>Fresh Veal and Calf Carcasses:</b>				
VEALERS (2):				
Choice	23.00@25.00	23.00@25.00	25.00@27.00	
Good	21.00@23.00	20.00@23.00	23.00@25.00	21.00@23.00
Medium	18.00@21.00	17.00@20.00	19.00@23.00	18.00@20.00
Common	15.00@18.00	16.00@17.00	15.00@18.00	16.00@18.00
CALF (2) (3):				
Good	15.50@17.00	16.00@17.00	16.00@19.00	
Medium	14.00@15.50	14.00@16.00	15.00@17.00	
Common	13.00@14.00	13.00@14.00	14.00@15.00	
<b>Fresh Lamb and Mutton:</b>				
LAMB (38 lbs. down):				
Choice	25.00@27.00	25.00@26.00	25.00@27.00	25.00@26.00
Good	24.00@26.00	24.00@25.00	24.00@26.00	24.00@25.00
Medium	22.00@23.00	22.00@24.00	23.00@25.00	22.00@24.00
Common	19.00@22.00	19.00@22.00	22.00@23.00	
LAMB (30-45 lbs.):				
Choice	24.00@26.00	24.00@25.00	24.00@26.00	25.00@26.00
Good	23.00@25.00	23.00@24.00	23.00@25.00	24.00@25.00
Medium	21.00@23.00	21.00@23.00	22.00@24.00	22.00@24.00
Common	19.00@21.00	19.00@21.00	21.00@23.00	
LAMB (46-55 lbs.):				
Choice	21.00@23.00	21.00@23.00	22.00@24.00	23.00@24.00
Good	20.00@22.00	20.00@22.00	21.00@23.00	21.00@22.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@13.50	12.00@13.00	12.00@13.00	12.00@13.00
Medium	10.00@12.00	10.00@12.00	11.00@12.00	10.00@11.00
Common	8.00@10.00	8.00@10.00	9.00@11.00	8.00@10.00
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lbs. av.	20.00@22.00	19.50@20.50	21.00@23.00	20.00@22.00
10-12 lbs. av.	20.00@22.00	19.00@20.00	20.00@22.00	19.00@21.00
12-15 lbs. av.	19.00@21.00	18.50@19.50	18.00@20.00	18.00@19.00
16-22 lbs. av.	16.00@18.00	16.00@18.00	16.50@18.00	16.00@18.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lbs. av.	14.00@16.00		15.00@17.00	15.00@16.00
PICNICS:				
6-8 lbs. av.		13.50@14.50		
BUTTS, Boston Style:				
4-8 lbs. av.	17.00@19.00		18.00@20.00	17.00@19.00
SPARE RIBS:				
Half Sheets	14.00@17.00			
TRIMMINGS:				
Regular	9.00@10.00			
Lean	14.50@16.50			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

## NEW YORK NEWS NOTES.

W. T. Hurd, poultry department, Swift & Company central office, spent Christmas week in Chicago.

Dr. R. F. Eagle, executive department, Wilson & Co. spent a few days in New York during the past week.

Nils Hansen, beef salesman, Swift & Company branch, Perth Amboy, N. J., passed away on Sunday morning following an operation for appendicitis. Mr. Hansen had been with the company for many years.

M. J. Bauer, manager of the Beekman branch, Wilson & Co., spent the Christmas holiday with his parents in St. Louis, Mo. V. Heckler, lard sales department, Wilson & Co., joined his family in Richmond, Va., for Christmas.

W. J. Grant, livestock breeder of Buenos Aires, and his daughter sailed on the S. S. Mauretania on Saturday, December 28, for England. After a short visit there they will return to South America. Mr. Grant was one of the judges at the International Livestock Show in Chicago.

During the week ended December 21, 1929, the New York City Health Department seized and destroyed meat, fish, poultry and game as follows: Meat—Brooklyn, 272 lbs.; Manhattan, 93 lbs.; Queens, 82 lbs.; total, 447 lbs. Fish—Brooklyn, 3,270 lbs.; Manhattan, 675 lbs.; The Bronx, 80 lbs.; total, 4,025 lbs. Poultry and Game—Brooklyn, 100 lbs.; Manhattan, 868 lbs.; total 968 lbs.

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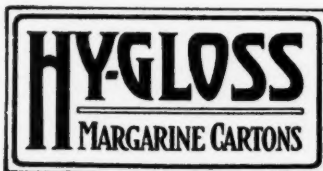
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## LIVESTOCK BY MOTOR TRUCK.

Increases of approximately 75 per cent in the number of animals sent to market in trucks during the first 11 months of 1929, compared with the same period of 1928, are reported for thirteen principal markets. During the

1929 period 1,297,361 cattle, 880,611 calves, 7,835,770 hogs and 1,698,590 sheep were marketed via the truck route. In 1927 there were 777,677 cattle, 586,373 calves, 4,311,960 hogs and 1,086,304 sheep brought to market by truck.



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MARGARINE



## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good	\$12.60@13.20
Steers, medium	10.25@12.60
Calves, medium, good and choice	9.80@14.00
Bulls, cutter-medium	6.25@ 9.50

## LIVE CALVES.

Vealers, good to choice	\$16.00@18.50
Vealers, medium	12.50@16.00

## LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.25@14.25
Lambs, medium	11.25@13.25
Lambs, common	8.50@11.25
Ewes, medium to choice	4.50@ 6.50

## LIVE HOGS.

Hogs, 100-210 lbs.	\$ 8.40
Hogs, medium	8.50
Hogs, 120 lbs.	8.75
Roughs	8.00
Good Roughs	9.00

## DRESSED HOGS.

Hogs, heavy	\$ 17 1/4
Hogs, 180 lbs.	17 1/2
Pigs, 80 lbs.	18 1/4
Pigs, 80-140 lbs.	18

## DRESSED BEEF.

## CITY DRESSED.

Choice, native heavy	24 1/2
Choice, native light	24 1/4
Native, common to fair	22 1/2

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	23 1/2
Native choice yearlings, 400@600 lbs.	24 1/2
Good to choice heifers	21 1/2
Good to choice cows	16 1/2
Common to fair cows	13 1/2
Fresh bologna bulls	16 1/2

## BEEF CUTS.

	Western.	City.
No. 1 ribs	28 3/4	31 3/4
No. 2 ribs	26 1/2	28 3/4
No. 3 ribs	25 1/2	27 1/2
No. 1 loins	37 1/2	38 1/2
No. 2 loins	33 1/2	34 1/2
No. 3 loins	28 1/2	30 1/2
No. 1 hinds and ribs	27 1/2	24 1/2
No. 2 hinds and ribs	24 1/2	21 1/2
No. 3 hinds and ribs	20 1/2	18 1/2
No. 1 rounds	21 1/2	21 1/2
No. 2 rounds	19 1/2	20 1/2
No. 3 rounds	17 1/2	18 1/2
No. 1 chuck	22 1/2	22 1/2
No. 2 chuck	20 1/2	21 1/2
No. 3 chuck	18 1/2	19 1/2
Bolognas	16 1/2	16 1/2
Rolls, reg., 6@8 lbs. avg.	22 1/2	22 1/2
Rolls, reg., 4@6 lbs. avg.	17 1/2	18 1/2
Tenderloins, 4@6 lbs. avg.	60	70
Tenderloins, 5@8 lbs. avg.	80	90
Shoulder clods	10	11

## DRESSED VEAL AND CALF.

Prime veal	28 3/4
Good to choice veal	23 1/2
Med. to common veal	15 1/2
Good to choice calves	18 1/2
Med. to common calves	14 1/2

## DRESSED SHEEP AND LAMBS.

Lambs, prime	27 1/2
Lambs, good	23 1/2
Sheep, good	13 1/4
Sheep, medium	7 1/2

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	20 1/2
Pork tenderloins, fresh	45 1/2
Pork tenderloins, frozen	40 1/2
Shoulders, city, 10@12 lbs. avg.	16 1/2
Shoulders, Western, 10@12 lbs.	15 1/2
Butts, boneless, Western	21 1/2
Butts, regular, Western	18 1/2
Hams, Western, fresh, 10@12 lbs. avg.	21 1/2
Hams, city, fresh, 6@10 lbs. avg.	24 1/2
Picnic hams, Western, fresh, 6@8 lbs.	15 1/2
Pork trimmings, extra lean	20 1/2
Pork trimmings, regular, 50% lean	11 1/2
Bacon, boneless, city	20 1/2
Pickled bellies, 8@10 lbs. avg.	17 1/2

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	22 1/2
Hams, 10@12 lbs. avg.	21 1/2
Hams, 12@14 lbs. avg.	20 1/2
Picnics, 4@6 lbs. avg.	15 1/2
Picnics, 6@8 lbs. avg.	15 1/2
Rollettes, 6@8 lbs. avg.	17 1/2
Beef tongue, light	30 1/2
Beef tongue, heavy	34 1/2
Bacon, boneless, Western	22 1/2
Bacon, boneless, city	20 1/2
Pickled bellies, 8@10 lbs. avg.	17 1/2

## FANCY MEATS.

Fresh steer tongues, untrimmed	26c
Fresh steer tongues, l. c. trim'd	40c
Sweetbreads, beef	70c
Sweetbreads, veal	\$1.00
Beef kidneys	20c
Mutton kidneys	11c
Livers, beef	40c
Oxtails	22c
Beef hanging tenders	32c
Lamb fries	10c

## BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 5 1/2
Cond. suet	@ 4 1/2

## GREEN CALFSKINS.

	5-9 1/2	12 1/2	14 1/2	18 1/2	up
Prime No. 1 veals	19	210	220	240	3.50
Prime No. 2 veals	17	190	195	215	3.25
Buttermilk No. 1	16	175	185	205	3.00
Buttermilk No. 2	14	155	160	180	2.75
Branded Gruby	8	95	100	120	1.70
Number 3					At value

## BUTTER.

Creamery, extra (92 score)	@ 40 1/4
Creamery, firsts (88 to 90 score)	35 1/2
Creamery, seconds (84 to 87 score)	30 1/2
Creamery, lower grades	28 1/2

## EGGS.

## (Mixed colors.)

Closely selected, heavy	65
Extras, dozen	64
Extra firsts, doz.	61

## LIVE POULTRY.

Fowls, colored, fancy, via express	30
Fowls, Leghorn, via express	21

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen	32 1/2
Western, 48 to 54 lbs. to dozen	29 1/2
Western, 43 to 47 lbs. to dozen	27 1/2
Western, 38 to 42 lbs. to dozen	25 1/2
Western, 30 to 35 lbs. to dozen	23 1/2

Fowls—fresh—dry pkd.—12 to box—prime to fancy:	
Western, 60 to 65 lbs. to dozen	35 1/2
Western, 48 to 54 lbs. to dozen	32 1/2
Western, 43 to 47 lbs. to dozen	30 1/2
Western, 36 to 42 lbs. to dozen	28 1/2
Western, 30 to 35 lbs. to dozen	26 1/2

Ducks—	
Maryland, fancy, per lb.	26

Turkeys—	
Western, young toms, prime to fancy	37
Western, young hens, prime to fancy	36

Squabs—	
White, ungraded, per lb.	40

Chickens, fryers—fresh—12 to box—prime to fancy:	
Western, 36@42 lbs., per lb.	28 1/2

Fowls, frozen—dry pkd.—12 to box—prime to fancy:	
Western, 60 to 65 lbs., per lb.	34 1/2
Western, 48 to 54 lbs., per lb.	31 1/2
Western, 43 to 47 lbs., per lb.	29 1/2

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Dec. 19, 1929:

	Dec. 13	14	16	17	18	19
Chicago	30 1/2	37	37	37	37 1/2	37 1/2
N. Y.	39	39	39 1/2	39 1/2	39 1/2	40
Boston	40	40	40	40	40	40
Phila.	40	40	40 1/2	40 1/2	40 1/2	41

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	36 1/2	36 1/2	36 1/2	37	37
Receipts of butter by cities (tubs):					

	Dec. 19, week	year.	1929.	1928.
Wk. to Prev.	Last	—	—	—

Chicago	28,898	35,351	26,916	3,472,010	2,892,175
N. Y.	43,855	47,095	34,975	3,546,645	3,367,540
Boston	7,770	18,281	12,783	1,138,208	1,229,562
Phila.	12,863	11,853	13,917	1,132,377	1,104,515

Total... 93,386 112,610 88,501 8,989,530 8,593,801

## Cold storage movement (lbs.):

	In	Out	On hand	Same
	Dec. 19.	Dec. 19.	Dec. 20.	week-day
				last year.
Chicago	11,440	236,600	17,087,723	6,864,718
New York	20,562	190,509	10,924,532	7,014,125
Boston	5,728	125,906	6,276,619	5,405,902
Phila.	7,176	135,024	5,784,513	2,792,660
Total	44,906	697,168	38,073,387	22,077,444

FERTILIZER MATERIALS.  
BASIS NEW YORK DELIVERY.

## Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.10 @ 2.15
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 2.00
Blood, dried, 15-16% per unit	@ 3.80
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	4.25 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.30 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.75 & 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.12
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.25 & 10c
Tankage, unground, 9@10% ammo.	3.80 & 10c

## Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.	@ 26.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@ 36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 18% flat	@ 9.50

## Potash.

Manure salt, 20% bulk, per ton	@ 12.50
Kalmit, 12.4% bulk, per ton	@ 9.10
Muriate in bags, basis 80%, per ton	@ 36.75
Sulphate in bags, basis 90%, per ton	@ 47.75

## Beef.

Cracklings, 50% unground	@ .85
Cracklings, 60% unground	@ 1.00

## Meat Scraps, Ground.

50%	@ 58.00
55%	@ 62.00

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 110.00
Horns, according to grade	75.00@200.00

## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Dec. 21, 1929, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,957	6,300	1,458	24,476
Central Union	2,095	471	483	14,620
New York	450	2,847	26,504	8,788
Total	6,502	9,618	28,445	47,884
Previous week	8,999	14,845	29,028	42,352
Two weeks ago	7,144	10,698	32,507	53,253

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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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## VOLUME 81

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*From July 6 to December 28, 1929, inclusive*

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THE NATIONAL PROVISIONER  
OLD COLONY BUILDING, CHICAGO

# Alphabetical Index to Volume 81

**EXPLANATORY.**—This gives alphabetically the principal articles and items which have appeared the past six months. The features which are published regularly from week to week are, for obvious reasons, not indexed. The regular features, weekly reviews, etc., referred to are as follows:

Chicago Live Stock Review, Chicago Provision Market, Kansas City Live Stock Review, St. Louis Live Stock Review, Omaha Live Stock Review, Reviews on Provisions and Lard, Oleo and Neutral Lard, Weekly Exports of Provisions, Monthly Exports, Weekly and Monthly Meat Imports, Pork Packing in Principal Cities of the United States, Packinghouse Notes, the World's Supply of Lard, Stocks of Provisions in Chicago, Kansas City, South Omaha, Milwaukee, South St. Joseph, New York and Liverpool, Market on Hides and Skins, Vegetable Oils and Cake and Meal Markets, Tallow and Stearine Markets, Fertilizer Notes, Ice and Refrigeration Matters, Internal Revenue Decisions, U. S. Appraisers' Decisions, Patents and Trade Marks, New Incorporations, Answers to Correspondents, Chicago and New York Markets (covering all packinghouse and allied products). Liverpool Markets, Practical Points for the Trade, and Market Chart Service.

Also the Retail Department, giving news of and information for retail butchers and meat dealers.

## EDITORIAL

### B

Beef Advertising, Good, p. 27, Sept. 7.  
Beef and Lamb Supplies, p. 29, Dec. 28.  
Beef Demand, New Style In, p. 29, Dec. 7.  
Beef Packers Miss Bet, p. 29, Aug. 10.  
Beef Supply Outlook, p. 31, Oct. 5.  
Beef Supplies and Demand, p. 31, July 27.  
Business Can Go Forward, p. 27, Nov. 23.

### C

Carcass, More From the, p. 27, Dec. 21.  
Cattle and Beef Situation, p. 32, Sept. 28.  
Clean Business, A Move for, p. 31, July 27.  
"Competition, New", More, p. 33, Oct. 12.  
Corn Borer as a Fat Reducer, p. 29, Nov. 9.

### F

Farm Relief, Direction of, p. 29, July 6.  
Farm Relief Policy, Sound, p. 29, Aug. 3.  
Farm System, An Expensive, p. 29, Oct. 19.  
Finding New Markets, p. 29, Aug. 10.  
Food Mergers, Meaning of, p. 27, Aug. 31.  
Food Store of the Future, p. 29, Sept. 14.  
Frankfurt, Playing the, p. 21, July 20.

### G

Getting Out of the Rut, p. 31, Nov. 30.

### H

Ham Boilers, Near-Sighted, p. 27, Aug. 17.  
Heading for Another Fall? p. 29, Dec. 14.  
Hindsight vs. Foresight, p. 29, Oct. 19.  
Hog Prices and Prospects, p. 30, Oct. 26.  
Hog Prices, To Stabilize, p. 33, Aug. 24.  
Hog Quotations, For Better, p. 21, July 20.

### L

Lamb, To Get Money Out of, p. 31, Nov. 30.  
Lard, Why Not Give It a Boost? p. 29, Nov. 2.  
Less Haste and Less Worry, p. 31, Oct. 5.  
Less Items and More Trade, p. 21, July 20.  
Living Up to the Rules, p. 29, Aug. 3.

### M

Meat, Better, Means More Eaten, p. 27, Aug. 17.  
Meat Consumption, Increasing, p. 31, Nov. 16.  
Meat, One Way to Sell More, p. 27, Aug. 31.  
Meat Prospects, Corn and, p. 29, Sept. 14.  
Meat Sales, Color and, p. 32, Sept. 28.  
Merchandising, New Era Meat, p. 29, Oct. 26.

### N

Need to Study the Outlet, p. 29, Dec. 7.

### O

One-Sided Judgment, p. 29, Dec. 28.

### P

Packages, Recipes on, p. 29, Sept. 21.  
Packer Really Needs to Know, What, p. 27, Sept. 7.  
Packers, Facts for Small, p. 29, Dec. 14.  
Packers Love to Take Chances, p. 29, Aug. 3.  
Plant Efficiency? What Is, p. 29, Sept. 21.  
Pork Meat Tests, Value of, p. 29, Aug. 10.  
Pork Men Are Poor Guessers, p. 29, July 13.  
Pork Men Poor Guessers? Are, p. 27, Aug. 31.  
Pork Packer, Signs for the, p. 27, Aug. 17.  
Pork Prospects, Export, p. 33, Oct. 12.  
Putting It Into Practice, p. 29, Nov. 2.

### R

Retail Selling, Better, p. 29, July 6.

## S

Selling Methods, Better, p. 33, Aug. 24.  
Something To Think About, p. 27, Nov. 23.

## T

Truck Efficiency, Better, p. 29, July 13.

## W

Wages and Costs, Figuring, p. 31, Nov. 16.  
Waste, Eliminating Plant, p. 33, Aug. 24.  
What Difference Does It Make? p. 29, Nov. 9.  
When Buyer Dictates Price, p. 33, Oct. 12.  
"Where Are We At?" p. 26, July 6.  
Where 1929 Earnings Went, p. 27, Dec. 21.

## GENERAL

### A

Accidents, Causes of, p. 31, Dec. 7.  
Accidents from "Horse Play", p. 31, July 13.  
Accidents, Material Handling, p. 49, Nov. 2.  
Accidents Preventable, Most, p. 220, Oct. 26.  
Accounting Points to Wastes in Distribution, p. 23, July 6.  
Agriculture Report, Hyde Predicts Higher Hog Prices in, p. 35, Dec. 7.  
Agriculture, The Situation in, by Alexander Legge, p. 190, Oct. 26.  
Air Transportation, by Chester W. Cathell, p. 172, Oct. 26.  
Ammonia Explosions, p. 49, Oct. 5.  
Ammonia in Brine, p. 47, July 13.  
Ammonia Not Explosive, p. 229, Oct. 26.  
Anderson, Death of John, p. 51, July 27.  
Argentine Beef Methods, p. 26, July 27.  
Argentine Slaughters, p. 51, Oct. 19.  
Armour Finances, Report on, p. 30, Nov. 16.  
Armour Staff Changes, p. 51, Nov. 30.  
Australian Meat Exports, p. 27, Aug. 3.

### B

Bacon Bellies, Trim on, p. 31, Aug. 10.  
Bacon, English Cure, p. 35, Sept. 28.  
Bacon Sales, Hollywood Stars Boost, p. 65, Oct. 12.  
Baking Temperatures, Meat, p. 33, Nov. 16.  
Barbecue Trade Is an Important Meat Outlet, p. 27, July 27.  
Bearing Wear, Measuring, p. 31, Aug. 10.  
Bearings Get Hot, Why, p. 31, Dec. 7.  
Beechnut Interest Sold, p. 26, Sept. 21.  
Beef Breed, Modernizing a, p. 47, Dec. 14.  
Beef, Cutting More Money Out of, p. 34, Nov. 30.  
Beef, Dec. 7; p. 54, Dec. 14; p. 52, Dec. 21; p. 52, Dec. 28.  
Beef Fate? How Can the Packer Get More for His, p. 23, Nov. 30.  
Beef Helps Sales, Good, p. 27, Oct. 19.  
Beef Hams, Handling, p. 30, July 6.  
Beef Lacked Fat, This, p. 30, Aug. 10.  
Beef Loaf, Making Spiced, p. 31, Dec. 28.  
Beef Men, Facts for Them in Tests for Quality and Taste, p. 26, Dec. 7.  
Beef, New Cutting Methods Cause Trade Sensation, p. 23, July 13.  
Beef, New Vitamin, p. 30, Dec. 14.  
Beef Producers of Future, p. 24, Oct. 19.  
Beef Supply Prospects, p. 38, Aug. 31.  
Bellies, Heavy, Here is a Suggestion for Merchandising, p. 16, July 20.  
Belt Kink, A Chain, p. 33, July 27.  
Blood Albumin, Making, p. 30, Dec. 28.  
Bologna Types Described, p. 35, Sept. 28.  
Bologna Sausage, p. 28, Aug. 17.  
Brennan Packing Company Profit Nearly Three Per Cent of Sales, p. 25, Dec. 21.  
Bunnell Heads Trade Board, p. 51, Dec. 14.  
Burrows, Frederick R., Death of, p. 53, Sept. 7.  
Business Goes Back to Work After Wall Street Spree, p. 23, Nov. 23.  
Butts, Curing Frozen, p. 29, Aug. 17.

## C

Calf Dressing Methods, p. 34, Oct. 12.  
Canada Packers' Directors, p. 26, Aug. 3.  
Canada Packers' Profits, p. 20, July 20.  
Canadian Hog Slaughters, p. 52, Nov. 30.  
Canning Hams, p. 210, Oct. 26.  
Canning New Products, by J. C. Hormel, p. 145, Oct. 26.  
Canning Standards, Poultry, p. 26, Dec. 21.  
Cans, Bottles and Boxes, p. 28, Oct. 19.  
Cans, British and American, p. 28, Dec. 21.  
Cappicola Sausage, p. 28, Dec. 21.  
Casing Exports, New Zealand, p. 47, Dec. 28.  
Casing Regulations, Dried, p. 33, Dec. 21.  
Casings, Discolored, p. 210, Oct. 26.  
Casings Disinfectant, New, p. 28, Aug. 17.  
Casings Exports, Chinese, p. 36, Aug. 3.  
Casings Market, German, p. 40, Aug. 10; p. 32, Dec. 14.  
Casings, Grading Sheep, p. 30, Dec. 14.  
Casings Market in France, p. 32, Dec. 28.  
Casings, New Machine of Simple Design Measures Them Accurately, p. 28, Dec. 7.  
Casings, Sheep, Processing, p. 31, Sept. 14.  
Casings, to Australia, Hog, p. 26, July 6.  
Casings, Tough Sausage, p. 31, Nov. 2.  
Cattlemen, Federal Loan to, p. 20, Dec. 14.  
Census, Business Men Advise Government on Distribution, p. 18, July 20.  
Census of Distribution, How It Will Help Business, p. 25, Dec. 28.  
Chain Meat Market Management, Problems of, p. 25, Sept. 7; p. 27, Sept. 14.  
Chain Meat Markets—What They Mean to the Independent Retailer, p. 23, Aug. 10.  
Chain Meat Store Volume, p. 34, July 27.  
Chain Store Development in Meat Distribution, p. 27, July 6; p. 27, July 13; p. 29, July 27.  
Chain Store Inquiry, U. S., p. 39, Sept. 21.  
Chain Store Men Meet, p. 36, Sept. 28.  
Chain Store Merchandising, by E. C. Sams, p. 170, Oct. 26.  
Chain Store Mergers, More, p. 28, Oct. 5.  
Chain Store Retailing and the Meat Packer, p. 25, Aug. 24; p. 23, Aug. 31.  
Chain Stores, Canadian, p. 32, Dec. 7.  
Chain Stores, Meat Buyers in, p. 26, Aug. 17.  
Chain Stores, Bill to Probe, p. 23, July 20.  
Chains, News of Voluntary, p. 61, Oct. 12.  
Chandler, E. E., Retires, p. 36, Dec. 14.  
Cheese Temperatures, p. 33, Oct. 5.  
Childs Profits, Meat Helps, p. 32, Dec. 7.  
Chilled, Hard, Meats Must be Stored in Low Temperatures for Best Results, p. 24, Oct. 19.  
Cincinnati Stockyards, New, p. 24, Aug. 17.  
Cleaning of Meat Plant Utensils, Efficient, p. 25, Sept. 14.  
Coal, Powdered, Burning it in the Small Meat Plant, p. 21, Dec. 21.  
Code, Executives Discuss, p. 26, Dec. 21.  
Cold Storage Trade Code, p. 47, Aug. 17; p. 51, Nov. 16.  
Collecting Overdue Accounts by Well-Planned Letter Series, p. 52, Aug. 31.  
Collecting Accounts, p. 33, Dec. 7.  
Collections, Making, p. 212, Oct. 26.  
Commece Head Continues Efforts to Eliminate Waste, p. 27, Dec. 28.  
"Competition, New" Notes of, p. 28, Aug. 3; p. 36, Aug. 24; p. 26, Sept. 28.  
"Competition, New" Now an Actual Partner in the Meat Packing Industry, p. 21, Aug. 31.  
Compressor Efficiency, p. 47, Sept. 21.  
Compressor, Lubricating the, p. 48, Nov. 30.  
Compressor Oils, Reclaiming, p. 45, Aug. 31.  
Compressors, Two-Stage, p. 57, Oct. 12.  
Compound, Tallow Taste in, p. 31, Nov. 9.  
Condenser Coil Corrosion, p. 30, Nov. 2.  
Conference of Major Industries, Sixth Annual, p. 168, Oct. 26.  
Conron, John, Passes on, p. 60, Sept. 14.  
Construction, Building and, by Colonel Wm. A. Starrett, p. 168, Oct. 26.  
Container, Cellulose Food, p. 24, Nov. 2.  
Containers, Featuring Meat Specialties with Display, p. 28, Nov. 30.  
Containers, Sales Value of, p. 31, Aug. 17.  
Cooked Meats With Wine, p. 31, Dec. 28.  
Cooler Circulation, Hog, p. 33, Nov. 30.  
Corkboard, Tariff on, p. 49, July 6.  
Corned Beef, Bottom Round, p. 30, Nov. 9.  
Corrosion, Guarding Against, p. 35, Oct. 12.  
Cotton Gin Control Probe, p. 41, Nov. 30.  
Cottonseed Oil in Canada, p. 36, Dec. 14.



Cottonseed Price Probe, p. 36, Nov. 2.  
Cottonseed Products, Dry Activities in New National Association, p. 36, July 13.  
Cracklings in Sausage, p. 30, July 6; p. 31, Aug. 3.  
Cracklings, Yields in, p. 28, Sept. 7.  
Credit and Delivery, p. 53, Dec. 28.  
Cudahy Sales Volume Increases for Past Three Years, p. 27, Dec. 28.  
Cured Meats, Holding, p. 21, Oct. 26.  
Curing, Comment on, by Oscar G. Mayer, p. 133, Oct. 26.  
Curing, Labor on Pork, p. 29, Dec. 21.  
Curing Pickles, Second, p. 30, July 6.  
Curing Shrinkage, S. P. and D. C., p. 28, Sept. 7.  
Curing Sugar, Special, p. 29, Aug. 31.

## D

Danahy Enlarges Meat Chain, p. 34, July 27.  
Dealer Who Has Distinctive Meat Store, Competition Does Not Worry, p. 54, Oct. 19.  
Delivery Losses, Preventing, p. 58, Sept. 21.  
Display, Remodels for Better, p. 24, July 6.  
Distribution of Food, Present Trends in the, by Gordon C. Corbaley, p. 134, Oct. 26.  
Dried Beef, Cuts Used for, p. 28, Sept. 7.

## E

Eberhart Heads Gobel Sales, p. 60, Sept. 14.  
Eckert, E. A., Death of, p. 18, July 20.  
Evaporator Coil Corrosion, p. 40, Nov. 9.  
Export Trading Rules, p. 41, Oct. 19.

## F

Farm Board, Appointed to, p. 53, July 6.  
Farm Board Organized, p. 19, July 20.  
Fats and Oils: Production, Movement and Stocks of, p. 38, Nov. 16.  
Fats, Denaturing Inedible, p. 29, Aug. 17.  
Fenestra, Moisture Proof, p. 40, Dec. 14.  
Fertilizer Executive Abroad, p. 35, July 13.  
Flounce—The Changing Structure, by Harry A. Wheeler, p. 182, Oct. 26.  
Fire Hazard, Reducing the, p. 23, Nov. 23.  
Food, Changed Conditions Point to Meat Packer as Economical Distributor of, p. 24, July 27.  
Food Combination, Another, p. 36, Aug. 24.  
Foods, Postum Now General, p. 34, July 27.  
Fowler, Carl, Made Wilson Sales Head, p. 51, Nov. 9.  
Fox, G. G., is New Armour Refinery Head, p. 49, Dec. 21.  
Frankfurts and Bologna, p. 31, Sept. 21.  
Freeman, Arthur H., Death of, p. 51, July 13.  
Freezing Meats by Use of Atomized Brine, Quick, p. 29, Oct. 5.  
Freezing, Quick, Will It Transform the Meat Trade? p. 27, Nov. 16.  
Freezing, Quick, Will It Save Shrink and Waste? p. 25, Dec. 14.  
Freezing, Quick, Experts Get Together to Work Out Industry Problems, p. 27, Nov. 2.  
Freight Rates, Lower Ocean, p. 28, Dec. 14.  
Frosted Chops, Cooking, p. 37, Sept. 7.  
Frosted Meat Cuts, Retailing, p. 31, Oct. 12.  
Frozen Fruits, Packaging, p. 50, Aug. 24.  
Frozen Meats, New Company Will Market, Instant, p. 26, Dec. 21.  
Frozen Foods, Merchandising Quick, by Clarence E. Birdseye, p. 142, Oct. 26.

## G

Galvanized Belly Tanks, p. 34, Aug. 24.  
Gardner, F. J., Retires, p. 26, Aug. 3.  
Gas, Superheated Section, p. 49, Nov. 9.  
General Foods Co. Line Up, p. 26, Aug. 10.  
General Foods Expands, p. 28, Sept. 21.  
German Bacon Imports Up, p. 39, Oct. 12.  
Gobel Elects New Officers, p. 64, Dec. 21.  
Godchaux Sugars Dividend, p. 26, Sept. 21.  
God, Charles A., Retires, p. 51, Nov. 30.  
Grease Saving, Efficient, p. 29, Sept. 7.  
Grocers Oppose Modification, p. 26, Sept. 28.

## H

Hair in Tankage, Hog, p. 30, Nov. 9.  
Hair, Hog, from Small Kill, p. 28, Nov. 23.  
Ham Cooking Methods, p. 30, July 13.  
Ham Cure, Frozen vs. Fresh, p. 29, Sept. 7.  
Ham Curing Trouble, p. 30, Aug. 10.  
Ham Retainer Cleaning Simplified by New Machine, p. 51, Sept. 7.  
Ham Shrinkages, Billed, p. 23, July 20.  
Ham Testing Score Sheets, p. 23, July 20.  
Ham, Billed, Quality, p. 30, Oct. 19.  
Ham, Billed, With Bone in, p. 35, Oct. 12.  
Hams, Color in Cured, p. 32, Oct. 5.  
Hams, Cooked, Why They Crumble, p. 31, Sept. 21.  
Hams, Making Italian, p. 30, Dec. 7.  
Hams, Marrow Sour in, p. 33, Nov. 30.  
Hams, Shortening the Cure of, by W. Lee Lewis, p. 151, Oct. 26.  
Hams, Soaking Out Frozen, p. 31, Nov. 2.  
Hamburger, Good Color in, p. 31, Sept. 14.  
Heat, Using Waste, p. 38, Nov. 30.  
Herrick Foreign Trade Head, p. 51, July 27.  
Hide and Leather Duties, p. 44, Aug. 24.  
Hide Certification Begun, p. 44, Aug. 24.  
Hide Differential, Revised, p. 42, Aug. 3.  
Hide Exchange Sets Record, p. 46, Sept. 28.  
Hide Exchange Trading, p. 42, July 6.  
Hide Price Differentials, p. 34, July 20.  
Hide Production, Argentine, p. 51, July 13.

Hide Supply, Sources of U. S., p. 42, Aug. 3.  
Hide Take-off, by Air, p. 31, Dec. 7.  
Hide Take-off, New Device Developed to Facilitate Better, p. 29, Nov. 16.  
Hide Trading Month, Record, p. 42, Oct. 5.  
Hides and Calfskins, p. 30, Sept. 14; p. 30, Sept. 21.  
Hides, To Identify, p. 30, Dec. 14.  
Hides, Weigh and Warehouse, p. 46, Sept. 28.  
Hog Cutting Tests Will Be Used to Check Cutting Margins, p. 33, Aug. 10.  
Hog Premium, Drop 10c, p. 32, July 6.  
Hog Scalding, p. 31, Dec. 7.  
Hog Stomachs, Handling, p. 33, July 27.  
Hog, Plans Made for Stabilizing Production and Prices, p. 52, Sept. 14.  
Hog, What Kind Best Suits Packer's Needs? p. 25, Nov. 2.  
Hogs? How Many Ribs Has a, p. 31, Nov. 9.  
Hogs, Careless Handling of, p. 36, Aug. 24.  
Hogs, Collecting on Dead, p. 26, Aug. 3.  
Hogs, Proper Way to Load, p. 32, Sept. 28.  
Horned Doubles Volume and Profits Every Five Years, p. 25, Nov. 23.  
Horned Stock, Bankers Buy, p. 28, Nov. 2.  
Horned Stock Offerings, p. 36, Sept. 28.  
Horns, Meat Damage From, p. 36, Aug. 24.  
Horse Meat Slaughter, p. 29, Sept. 7.  
Howard With Farm Board, p. 35, Nov. 2.  
Hydrogenated Oils, p. 32, Oct. 5.  
Hygrade Sales Organization, p. 60, Sept. 14.  
Hygrade Takes Over Allied, p. 28, Aug. 3.

## I

Insulating Values, p. 49, July 27.  
Insulation, Finishes for, p. 49, Dec. 7.

## J

Jelly, Hog Rinds in, p. 31, July 6.

## K

Kansas Fair Boosts Meat, p. 27, Oct. 5.  
Kiska, How It Is Made, p. 31, Nov. 9.  
Koenig, H. J., Promoted, p. 51, Aug. 10.  
Kroger Gets 88 More Stores, p. 28, July 13.

## L

Lamb Campaign in New Start, p. 26, Dec. 28.  
Lamb Supplies, Sheep and, p. 38, Aug. 31.  
Lamb, Tell More About, p. 57, Aug. 3.  
Lard Barrels, Handling, p. 35, Aug. 24.  
Lard Costs, Prime Steam, p. 33, Oct. 5.  
Lard from Brazil, Exporting, p. 32, Dec. 28.  
Lard from Petroleum? p. 36, Nov. 5.  
Lard Market, Guatemalan, p. 47, Dec. 21.  
Lard Packages, Export, p. 35, Aug. 24.  
Lard Roll, Use of, p. 31, Oct. 19.  
Lard Tub, Standard 57-lb., p. 31, Aug. 3.  
Lard, Advertising to Sell, p. 24, Dec. 21.  
Lard, Is There a Solution to the Problem? p. 23, Dec. 21.  
Lard, Kettle Rendered, p. 30, Aug. 3.  
Lard, Telling the Consumer How Good It Is, p. 28, Nov. 9.  
Lard, Yellow Color in, p. 32, Nov. 16.  
Larded Meats, p. 53, Dec. 21.  
Livestock and Meat Board, National, Year's Work of, p. 25, July 6.  
Livestock Cooperative, Form, p. 30, Oct. 12.  
Livestock Costs, Packers', p. 42, Aug. 3.  
Livestock Show, Meat Lessons Taught at, p. 23, Dec. 7.  
Livestock Rates, Excess, p. 32, July 6.  
Livestock, Present Trends in Production of, by Dan D. Cassmet, p. 127, Oct. 26.  
Loan Pulling Knife, p. 29, Dec. 21.  
Los Angeles Christmas Show, p. 47, Dec. 14.  
Lubrication, Meat Plant, p. 31, July 13.  
Luncheon Pork Crumbles, p. 29, Aug. 17.

## M

Major Bros., Experts Join, p. 53, Oct. 5.  
Margarine Law, Utah, p. 41, Nov. 30.  
Margarine Leader, Recognize, p. 41, Nov. 30.  
Margarine Manufacture, p. 34, Aug. 24.  
Margarine Materials Used, p. 36, Dec. 28.  
Margarine Union Expands, p. 38, Dec. 7.  
Margarine, Lever Bros. and, p. 36, Dec. 14.  
Margarine, To Advertise, p. 41, Nov. 30.  
Mayer Men Picnic, Oscar, p. 51, July 13.  
Mayonnaise Research, p. 38, Nov. 9.  
Mayonnaise Standards, p. 36, Dec. 14.  
Mayonnaise Produced, More, p. 38, Nov. 9.  
McClean, G. T., To Assist White, p. 49, Nov. 23.  
McLaren Sets Up for Self, p. 53, Oct. 5.  
Meat and the Diet, p. 28, Sept. 28.  
Meat Campaign, Funds for a, p. 24, Nov. 2.  
Meat Charts, New Series of, p. 34, Nov. 30.  
Meat Cuts, Telling the World About Frosted Fresh, p. 25, Aug. 17.  
Meat Diet, Year on a, p. 17, July 20.  
Meat Eaters, The, p. 32, Sept. 28.  
Meat for Slimness, p. 25, July 20.  
Meat Grading in England, p. 50, Sept. 28.  
Meat in the Navy, p. 25, Nov. 9.  
Meat Industry, Progress All Along the Line in, p. 25, Aug. 10.  
Meat Inspection Law, Nevada, p. 53, Aug. 24.  
Meat Inspectors Meet, U. S., p. 51, July 13.  
Meat Packing, by Frederic S. Snyder, p. 176, Oct. 26.  
Meat Packing Graduates, p. 24, July 6.  
Meat Packing Industry in a New Era, p. 117, Oct. 26.

Meat Packing Leads All Industries, p. 28, Oct. 12.  
Meat Plant, Building Efficiency into the, p. 21, Nov. 23.  
Meat Through Microscope, p. 23, July 20.  
Meat Trade Instruction, p. 64, Oct. 12.  
Meat Quality, Study of, p. 25, Aug. 25.  
Meat, Eating Nothing Else for One Year, p. 130, Oct. 26.  
Meat, Getting It Displayed, p. 33, Sept. 14.  
Meat, Government Outlaws Bad Habits of Trade, p. 25, Nov. 16.  
Meat Store Advertising Any Dealer Can Use, Inexpensive, p. 54, July 27.  
Meat Dealers Meet, National, p. 55, Aug. 10.  
Meat Dealers, Personal Contacts Help, p. 58, Sept. 28.  
Meat, Plans to Advertise, p. 25, Aug. 17.  
Meat, Self-Service Newest Step in Merchandising, p. 29, Sept. 28.  
Meat Shop, Show Cases With Openings Used in Self-Service, p. 52, Nov. 23.  
Meat Dealers Adapt Cutting Methods to Trade Demand, Successful, p. 54, Aug. 10.  
Meats by Air, Stahl Ships, p. 55, Aug. 31.  
Meats Easily Digested, p. 37, Sept. 28.  
Meats, More Sales Appeal in "Ready-to-Serve", p. 29, Aug. 24.  
Meats, "New Competition" Puts Them in Cigar Stores and Gas Stations, p. 28, Aug. 10.  
Merchandising Trends, p. 140, Oct. 20.  
Merchandising Meat, by E. L. Rhoades, p. 150, Oct. 20.  
Merchandising, "Keeping Up with the Times" is the Key to This Man's Success in Meat, p. 23, Sept. 7.  
Metal Utensils Save Money in Meat Plant, Sanitary, p. 27, Aug. 10.  
Mince Meat, How to Make, p. 28, Nov. 23.  
Morrell, George, Passes Away, p. 51, Nov. 30.  
Motor Truck, Livestock by, p. 24, Oct. 19.

## N

Neatsfoot Oil, Uses for, p. 31, Dec. 28.  
New Orleans Oil Contract, p. 39, July 13.  
Nuckolls Business Groves, p. 20, July 20.

## O

Oil Trade, U. S. Vegetable, p. 39, Aug. 17; p. 36, Sept. 7.  
Oil, A New Edition, p. 36, Nov. 9.  
Oil? Crude Oil or Refined, p. 38, July 6.  
Oleo Tax, Yellow Fats Pay, p. 45, Sept. 28.  
Oven, Heating Brick, p. 30, Nov. 9.  
Overruling the Customer, p. 31, Nov. 23.

## P

Packaged Meats on Cases Sell Better, p. 58, Sept. 14.  
Packaged? Will Fresh Meats be Wrapped and, p. 23, Aug. 3.  
Packers, Ideas for Food, p. 50, Nov. 2.  
Packaging Fresh Meats, p. 23, Aug. 17.  
Packer Decree, Producer on, p. 36, Aug. 24.  
Packer Hearing Postponed, p. 28, Oct. 5.  
Packer Lacks Proper Knowledge of His Market, p. 29, Oct. 5.  
Packer, as Food Distributors, Farm and Livestock Interests Favor, p. 24, Sept. 7.  
Packers Ask Release from Bar to Economical Food Distribution, p. 32, Aug. 17.  
Packers' Consent Decree, Farmers Favorable to Modification of, p. 39, Sept. 21.  
Packers' Consent Decree, More Organizations Ask Modification of, p. 26, Sept. 14.  
Packers Make Less Than 2 Per Cent on 4 Billion Dollar Turnover, p. 27, Dec. 14.  
Packers on Livestock Board, p. 26, Dec. 14.  
Packers' Reports to the Government Show 1928 Their Best Year, p. 27, Dec. 7.  
Packers Serve Public, How, p. 21, Aug. 31.  
Packaginghouse Cookery, p. 31, Aug. 10.  
Packaginghouse, At Work on Problems of Practice and Experiment, p. 25, Dec. 21.  
Paraffine on Meat Bags, p. 22, July 20.  
Pepperoni Sausage, p. 32, Nov. 30.  
Pickle-Soaked Meats, p. 31, Aug. 3.  
Pickled Meat Packages, p. 30, Dec. 7.  
Pig Skins, Cooking, p. 31, July 13.  
Pittsburgh Packing & Provision Co., Armour Controls, p. 49, Nov. 23.  
Plant Operations, Need for Research in, by H. J. Koenig, p. 154, Oct. 26.  
Plant Performance, Measuring, p. 47, Aug. 10.  
Plant, Obsolete Equipment in the Meat, p. 211, Oct. 26.  
Plant, Small Losses in the, p. 31, Oct. 19.  
Pork Butts Turn Blue, When, p. 31, Nov. 9.  
Pork, Curing Frozen, p. 30, Dec. 14.  
Pork Cuts, Selection of, p. 20, Dec. 21.  
Pork to Hold, Freezing, p. 29, Aug. 31.  
Pork, Points on Cooking, p. 65, Oct. 12.  
Pork, What Makes Firm, p. 211, Oct. 26.  
Postum Earnings Increase, p. 32, July 6.  
Postum Now General Foods, p. 32, July 6.  
Poultry Grading, Protest, p. 54, Dec. 14.  
Poultry in Packages, Boost, p. 214, Oct. 26.  
Power Costs, Reducing, p. 33, Nov. 16.  
Price, Getting the, p. 33, July 6.  
Procter & Gamble Expand, p. 39, Dec. 21.  
Procter & Gamble Stock, Morgan Buys, p. 26, Aug. 17.

## Q

Quality Product, Test of, p. 33, July 6.

## R

Rail Transportation, by L. A. Downs, p. 170, Oct. 26.  
 Rat Control in the Meat Packing Plant, p. 27, Nov. 9.  
 Rath Makes New Sales Record for Year Just Ended, p. 28, Dec. 14.  
 Refrigerants, More on, p. 47, Dec. 14.  
 Refrigerated Cars, Industry Testing Mechanically, p. 21, Sept. 7.  
 Refrigerated Trains, p. 50, Aug. 3.  
 Refrigerating the Package, p. 31, Aug. 10.  
 Refrigerating With CO<sub>2</sub>, p. 23, Sept. 14.  
 Refrigerator Cars, Overhead Bunker Type, p. 49, July 6.  
 Refrigeration Lubrication, p. 49, Oct. 10.  
 Refrigeration, Airplane, p. 31, Aug. 3.  
 Refrigeration, Cooler, p. 22, July 20.  
 Refrigeration, Trench Food, p. 49, July 27.  
 Reindeer Meat, U. S. Boosts, p. 54, Dec. 7.  
 Rendering Tanks, Foaming, p. 28, Aug. 31.  
 Research in the Business of Meat Packing, by E. T. Filbey, p. 155, Oct. 26.  
 Research, Trends in, by Thomas E. Wilson, p. 149, Oct. 26.  
 Retail Customers? What Draws, p. 56, Aug. 24.  
 Retail Meat Cutting, by R. T. Keefe, p. 145, Oct. 26.  
 Retail Delivery Expense, p. 56, Aug. 3.  
 Retail Meat Sales, Advertising and Display Have Direct Effect on, p. 58, Nov. 18.  
 Retail Meat Study Courses, p. 55, July 13.  
 Retail Sales, Packer Aids, p. 52, Dec. 28.  
 Retail Stores, Packer Sells, p. 29, Dec. 28.  
 Retail, Knowledge of Competitors' Methods Valuable in Meat Store Operation, p. 54, Nov. 9.  
 Retail, Pepping Up Warm Weather Meat Sales, p. 52, July 20.  
 Retailer Becoming Extinct? Is the Independent, p. 52, Aug. 17.  
 Retailer Should Know How to Figure His Selling Prices, p. 56, July 6.  
 Retailer, How He Can Figure Prices to Make a Fair Net Profit, p. 64, Oct. 12.  
 Retailer, When He Trims His Meats He Often Trims Himself, p. 56, Oct. 5.  
 Retailer, How One Has Solved the Cash or Credit Problem, p. 56, Sept. 7.  
 Retailers' Better Selling is Biggest Task for the Future, p. 56, Nov. 2.  
 Retailers Demand Trade Practice Changes, p. 55, July 13.  
 Retailers' Needs, Knowing, p. 31, Aug. 17.  
 Retailers Who Build Business and Profits by Pulling Together, p. 254, Oct. 26.  
 Retailers, Helping, p. 33, Sept. 14.  
 Retailing Foods, Trends in, by J. Frank Grimes, p. 138, Oct. 26.  
 Retinning Plant Utensils, p. 35, Sept. 28.  
 Russia to Spend 50 Millions on Meat Plants Under American Direction, p. 80, Oct. 12.  
 Russian Agency Enlarges, p. 26, Dec. 14.  
 Russian Meat Plants, Seeing, p. 29, Nov. 16.

## S

Sales Efficiency, Better, p. 26, Aug. 31.  
 Sales Methods, Changing, p. 37, Sept. 28.  
 Salesman, It Pays to Have Goal Toward Which to Strive, p. 33, Aug. 3.

Salesman, Packer, Changing Conditions Point Way for the, p. 33, Sept. 14.  
 Salesman? What Does It Take to Make a Good Salesman's Task, Changing Conditions Are Making It Increasingly Difficult, p. 25, July 20.  
 Salesmanship, Real Meat, p. 54, July 13.  
 Salesmen, Changing Conditions May Force Them to Adopt New Methods, p. 31, Dec. 21.  
 Salesmen, Don'ts for Meat, p. 31, Aug. 17.  
 Sausage Casings, Imports of, p. 36, Aug. 3.  
 Sausage Color, Holding, p. 33, Nov. 16; p. 29, Nov. 23.  
 Sausage Color Trouble, p. 35, Oct. 12.  
 Sausage Costs, Figuring, p. 28, Nov. 30.  
 Sausage in Oil, Canning, p. 31, July 13.  
 Sausage Machines, Use of, p. 22, July 20.  
 Sausage Mixer, Cover on, p. 30, Oct. 19.  
 Sausage Selling Prices Should be Based on Costs, p. 27, Nov. 30.  
 Sausage Test Card, p. 27, Nov. 30.  
 Sausage Trouble, Brine, p. 33, Oct. 5.  
 Sausage Trouble, Vienna, p. 33, Aug. 24.  
 Sausage, Turning Green, p. 31, July 6.  
 Sausage, Cracklings for, p. 22, July 20.  
 Sausage, Cracklings in, p. 31, Dec. 14.  
 Sausage, Fresh Pork, p. 30, Nov. 2.  
 Sausage, Liver, Color of, p. 33, July 27.  
 Sausage Trouble, Liver, p. 34, Oct. 12.  
 Sausage, Polish, p. 34, Sept. 28.  
 Sausage, Quality, p. 30, Aug. 10.  
 Sausage, Why It Loses Bloom, p. 35, Sept. 28.  
 Scale Accuracy, Maintaining, p. 31, Oct. 19.  
 Scales? Did You Ever Put Your Work on the, p. 31, Sept. 28.  
 Seasoning Products Aid Production of Quality Merchandise, New Meat, p. 28, Nov. 16.  
 Selling, Bad Debts are Poor, p. 37, Oct. 12.  
 Selling Problems, Meat, p. 37, Oct. 12.  
 Selling Unit? What is Your, p. 37, Sept. 28.  
 Selling Wrapped Fresh Meats, p. 31, Nov. 23.  
 Selling, It Pays to Look Forward in Meat, p. 33, Nov. 9.  
 Selling, Pep—A Necessary Element in, p. 26, Aug. 31.  
 Selling, Planning Future, p. 33, Nov. 9.  
 Sewage Disposal, Abattoir, p. 29, Dec. 21.  
 Shaft Deflection, Prevents, p. 35, Sept. 28.  
 Shortening and Oil, To Sell, p. 36, Nov. 9.  
 Shortness at the Show, p. 31, Nov. 30.  
 Signs in Meat Plant, Use of, p. 19, July 20.  
 Slotkin, Samuel, Believes There is Profit in Applying Art to Business, p. 25, Oct. 19.  
 Small Order Delivery Losses, Some Remedies for, p. 31, Aug. 24.  
 Small Order, Effect of, on Sales and Delivery Costs, p. 23, Sept. 21.  
 Smoke Without Soot, p. 29, Sept. 7.  
 Smokehouse Construction, p. 32, July 27.  
 Smokehouse Temperatures, p. 31, July 6.  
 Smoking Bacon in a Wire Form, New Way of, p. 23, Oct. 19.  
 Soap Merger, Australian, p. 45, Oct. 12.  
 Soups, Plans to Use for, p. 31, Oct. 19.  
 Spice, Liquid, Flavor of, p. 32, Nov. 30.  
 Stahl-Meyer Pays on Common, p. 26, Dec. 28.  
 Stahl-Meyer Shows Big Gain, p. 20, July 20.  
 Standard Brands Groves, p. 32, Dec. 7.  
 Steer, Champion, Brings \$82.25, p. 26, Dec. 14.  
 Sterilizing Plant and Equipment with Power Spray Mounted on Truck, p. 27, Sept. 21.  
 Stockinet Bag Salvage, p. 29, Aug. 31.  
 Strauss-Roth Meat Chain, p. 28, Aug. 3.

Swift Sees Good Year Ahead, p. 27, Dec. 14.  
 Swift Stock Quadrupled, p. 28, Dec. 14.

## T

Tallow for Tariff, Defines, p. 56, Nov. 9.  
 Tamales, Chicken, p. 39, Nov. 9.  
 Tankage, Best Use for, p. 34, Sept. 28.  
 Temperatures, Meat Cooler, p. 31, Aug. 3.  
 Thermometers for Cooking, p. 55, July 27.  
 Tongues, Pickled Lamb, p. 31, Dec. 28.  
 Tombs Goes with Armour, Harold M., p. 51, Oct. 19.  
 Trade Abuses, Government Acts to Abolish Them in the Meat Packing Industry, p. 26, Oct. 12.  
 Trade Code Method, Self-Regulation of Business by, p. 25, July 13.  
 Trade Code, Put Over the, p. 24, Nov. 23.  
 Trade Practice, Cheese Industry Adopts Rules to End Abuses, p. 30, Aug. 24.  
 Trade Practice Code for Meat Packing Industry, Proposed, p. 25, Oct. 5.  
 Trade Practice Code, How It Helped Shortening and Refined Oil Trade, p. 25, July 13.  
 Trade Practice Codes, How They are Working in 56 Industries, p. 208, Oct. 26.  
 Trade Practice Conference, p. 104, Oct. 26.  
 Trade Practice Rules, Meat Industry to Discuss, p. 25, Sept. 28.  
 Trade Practices and Trade Practice Conferences, by Charles J. Brand, p. 25, July 13.  
 Trade Practices are Specified by Packers, Bad, p. 15, July 20.  
 Trade Practices, Mayonnaise, p. 39, July 13.  
 Trade Practices, Packers', Steps Forward in Abolishing Bad, p. 22, Aug. 3.  
 Tripe, Pickled, Making, p. 30, July 13.  
 Truck Body, Cutting Transportation Costs by Reducing Weight of, p. 27, Aug. 3.  
 Truck Delivery Widens Packer Sales Territory, p. 21, Aug. 17.  
 Truck Design, Refrigerated, p. 23, Dec. 28.  
 Truck, Motor, and Traffic Methods in Meat Trade, p. 23, Sept. 21.  
 Trucks, Should They be Pushed? p. 29, Dec. 21.  
 Trucking Costs, Cutting, p. 28, Sept. 21.

## V

Valve Precautions, Safety, p. 49, Sept. 14.  
 Valve Stems, Protecting, p. 49, Nov. 2.  
 Vegetable Oil Duties, p. 30, Nov. 2.  
 Venezuelan Abattoir, New, p. 33, Oct. 5.  
 Vitamins, To Merchandise, p. 31, July 13.  
 Volume, Ways of Building, p. 25, July 20.

## W

Washing Meats Better With Less Labor Cost, p. 21, Aug. 3.  
 Weighing, Eliminating Losses in Meat Plant, p. 23, Nov. 2.  
 White Packing Co. Grows, p. 208, Oct. 26.  
 Wieners, To Make Good, p. 28, Sept. 7.  
 Wool Pulling Methods, p. 32, Nov. 16.  
 Wrapped Fresh Meats, Packer's Experience With, p. 23, Aug. 17.  
 Wrapped Fresh Meats, Problems in Merchandising, p. 19, Aug. 31.  
 Wrapped Meats, Canvas, p. 30, Oct. 19.

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